



2018 Christmas Menu

3 Courses - £28.95 per Adult

Available Monday 26th November until Saturday 23rd December 2018 (excluding Sundays)



Complimentary glass of Mulled Wine on arrival



Starters

- 🎄 Cream of Roasted Butternut Squash Soup topped with crispy bacon lardons and chunky sea salt croutons served with a warm bread roll.
- 🎄 King Prawn & Smoked Salmon Salad with a Marie rose dressing.
- 🎄 Duck & Cognac Pate with melba toast and festive red onion chutney.
- 🎄 Melon balls with a Margarita Syrup (v)
- 🎄 Smoked Mackerel Pate with a horseradish Crème Fraiche.
- 🎄 Scotch Egg served with Piccalilli.

Main Courses

- 🎄 Roast Turkey, Silverside of Beef or Braised Lamb Rump (+£3 supplement) all served with roast potatoes, honey roasted parsnips, selection of vegetables including Brussel Sprouts, Yorkshire pudding, pigs in blankets, pork, prune and chestnut stuffing and our house gravy.
- 🎄 Fillet of Salmon served on a pea & parmesan risotto.
- 🎄 Rolled Belly of Pork with an apricot & herb stuffing served with creamy mash, selection of vegetables and a cider apple jus.
- 🎄 Feta, Spinach and Red Onion Filo Parcel served either as a roast or on a bed of sweet potato and tahini mash with a roasted red pepper and tomato ragu and selection vegetables. (v)

Desserts

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- 🎄 Traditional Christmas Pudding with a Brandy Sauce.
 - 🎄 Salted Caramel Cheesecake served with pouring cream.
 - 🎄 Coffee & Hazelnut Panacotta served with a praline crumb.
 - 🎄 Apple & Cinnamon Crumble with custard.
 - 🎄 Lemon Posset topped with winter berries served with homemade chocolate chip shortbread.
 - 🎄 Christmas Kentish Cheeseboard. (+£2 supplement)
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Enjoy a complimentary Tea or Coffee whilst you sit and let your dinner go down!

To Book we would require a non-refundable £10.00 pp deposit plus a Preorder 2 weeks prior.