



the blue pigeons



2019 Christmas Menu

3 Courses - £29.95 per Adult

Available Monday 25th November until Saturday 21st December 2019 (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 supp for Lamb) 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 wild mushroom & cranberry risotto.
- 🎄 Pork Medallions with an apple, cider and sage jus served with a herb mash and selection of vegetables.
- 🎄 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.