



CHRISTMAS DAY - £95 PER PERSON

Christmas Menu

WELCOME DRINK

Glass Of Moët Upon Arrival

Hand Crafted Selection Of Warm Bread & Flavoured Butters

STARTER

Home Cured Beetroot Salmon With Melba Toast

Breaded Brie Bites With Cranberry Jam & Rocket (V)

Heritage Beetroot Carpaccio With Whip Tarragon Cream &
a Sourdough Crumb (VG)

Duck Liver Pate With Apple Onion Chutney & a Frisée
Salad

MAIN

Free Range Kentish Turkey With Pigs In Blankets, Sage & Onion
Stuffing, Roast Potatoes, Buttered Greens, Roasted Vegetables,
Yorkshire Pudding & Gravy

Roast Sirloin Of Beef With Pigs In Blankets, Sage & Onion Stuffing,
Roast Potatoes, Buttered Greens, Roasted Vegetables, Yorkshire
Pudding & Gravy

Roasted Stone Bass With Sautéed New Potatoes, Mussels & Clams,
Sea Herbs & Chive Sauce (GF)

Vegan Cashew & Mushroom Pithivier With Garlic & Thyme Roast
Potatoes, Vegan Gravy, Roasted Vegetables (VG)

DESSERT

Apple & Winter Berry Crumble With a Hazelnut Crumble Topping,
Served With Vanilla Creme Anglaise (V)

Vegan Christmas Pudding & Vanilla Custard (VG)

Creme Brulee With Rum Soaked Prunes (GF)

Kentish Cheese Selection With Hand-Crafted Biscuits, Quince,
Grapes, Figs & Chutneys

Tea or Coffee, & Mince Pies

£50 Deposit Per Person - Pre-Order 2 Weeks Prior Final Payment 1
Week Prior - 3 Sitzings Available,
Please Enquire For Availability