

Festive Dining

£49.95 PER PERSON

STARTER

Winter Vegetable Soup With Crusty Sourdough (V)
Ham Hock Pickled Carrot Terrine With Piccalilli
Cauliflower Cheese Tart With Rocket (V)
Smoked Salmon Beetroot Gravadlax With Rocket & Dill Cream (GF)

MAIN

Roast Kentish Turkey, Winter Vegetables, Braised Red Cabbage,
Roasted Vegetables, Roast Potatoes, Yorkshire Pudding, Pigs In
Blankets & Gravy
Roast Topside Of British Beef, Winter Vegetables, Braised Red
Cabbage, Roasted Vegetables, Roast Potatoes, Yorkshire Pudding,
Pigs In Blankets & Gravy
Butternut Squash & Lentil Parcel Served With Roasted Vegetables (VG)
Seafood Chowder With Gnocchi, & Olive Bread

DESSERT

Vegan Classic Christmas Pudding With Brandy Anglaise (VG)
Apple Winter Berry Crumble With Custard (V)
Creme Brulee With Rum Soaked Prunes (GF)(V)
Vegan Chocolate Mousse With Blackberry Compote & Vanilla Cream
(VG)

OPTIONAL EXTRAS

Mini Mince Pie & Tea Or Coffee To Finish - Upgrade £5 (Per
Person)
Cheese Board - Upgrade £10 (Per Person)

Festive Dining - Monday - Sunday
Vault Bar - £200 Room Hire Fee 1pm-5pm Or 7pm-11pm
50 People Max
£10 Per Person Deposit Required Upon Booking
Pre-Orders 2 Week Prior, Final Payment 1 Week Prior

