

Pigs In Blankets Scotch Egg with Candied bacon, Sage and Cranberry Jam

Smoked Salmon and Prawn Mousse, Avocado Puree, Toasted Chestnuts and Melba Toast (GF available)

Trio of Heritage tomatoes with Micro Basil, Baby Mozzarella and Smoked Sea Salt (GF/VE available)

Classic Prawn Cocktail

MAINS

All Mains served with Honey and thyme roasted root vegetables, and seasonal greens for the table to share

Slow Roast Turkey Crown with Sausage and Chestnut Stuffing, Pigs in Blankets, Roast Potatoes, Bread Sauce and

Thyme Gravy (GF/DF available)

Braised Short Rib of Beef, Truffle Mash and Braised Red Cabbage with Pan juices (£3 supplement) (GF)

Salmon en croute (Encrusted in puff pastry with lemon, spinach and cream cheese) served with New Potatoes,

Wilted Spinach and Champagne Hollandaise

Wild Mushroom, Pumpkin and Spinach Pithivier, Roasted Chestnut Puree, New Potatoes, Redcurrant Gravy (VE)

DESSERTS

Traditional Christmas Pudding, Mince Meat Ice Cream, Brandy Sauce and Redcurrants (GF)

Black Forest Eton Mess, Black Forest Cherry Compote, Roasted Hazelnut, Cherry Meringue, Brandy Cream (GF)

Sherry Trifle, Berry compote, Vanilla Cream, Sponge fingers and a good lashing of sherry (VE available)

Cheeseboard

Trio of Kentish cheeses, Quince jam, Spiced cherry tomato chutney, Crackers, Grapes and Celery (£3 supplement)





Roast Turkey Served with Roast Potatoes, Seasonal Vegetables, Chestnut Stuffing & Chipolata

Sausage, Roast Potatoes & Seasonal Vegetables

Roast Beef Served with Roast Potatoes & Seasonal Vegetables (GF

Nut Roast Served with Roast Potatoes & Seasonal Vegetables

Fish Fingers with French Fries and Peas (DF)

CHILDREN'S DESSERTS

Chocolate Fudge Cake

Berry Trifle

2 Scoopes of Ice Cream

Children's Menu for Children Aged 12 and Under



