

Starters

Roasted Butternut Squash Soup
with parsnip crisps & truffle oil
served with warm bread

V / GF on request

Chicken Liver Parfait
with spiced chutney & pickled apple
served with toasted sourdough

GF on request

Smoked Salmon & Prawn Cocktail
with marie rose sauce, gem leaf & dill
served with wholemeal bread

V / GF on request

Beetroot Carpaccio
with whipped feta & candied walnuts

VG / V / GF

Mains

Traditional Roast Turkey
served with thyme roast potatoes,
pigs in blankets, cranberry stuffing,
seasonal vegetables & turkey gravy

GF on request

Slow Braised Shin of Beef
served with garlic mash, roasted
root vegetables & red wine jus

GF on request

Seared Sea Bass Fillet
served with herb crusted potatoes,
winter greens & lemon hollandaise

GF on request

Polenta Nutroast
served with thyme roast potatoes,
cranberry stuffing, seasonal vegetables
& gravy

VG / V / GF on request

Desserts

Traditional Christmas Pudding
served with brandy sauce

GF on request

Winter Berry Tart
with chantilly cream

V

Chocolate & Hazelnut Brownie
served with blood orange sorbet

V

Spiced Sticky Toffee Pudding
served with honeycomb ice cream

V

Kentish Cheese Board
served quince chutney, grapes,
celery & biscuits
(£4 supplement)

V

Add a Mince Pie & Coffee
(£2 supplement)

(GF - Gluten Free / VG - Vegan / V - Vegetarian)

Lunch & Dinner

2 COURSES
ONLY

£29

3 COURSES
ONLY

£36

**10%
OFF**

wine orders when
pre-ordering at the
time of booking