



ELITE PUBS

Step out of the everyday

🍷 FESTIVE MENU 2019 🍷

FRIDAY 29TH NOVEMBER UNTIL MONDAY 23RD DECEMBER, SERVED ALL DAY

3 course lunch for **£28pp** available Monday to Saturday & Sunday from 4pm • 3 course dinner **£33pp** available Monday to Saturday

🍷 EARLY FESTIVE OFFER 🍷

MONDAY 18TH NOVEMBER - THURSDAY 28TH NOVEMBER

3 course lunch or dinner for **£23pp** available every day

STARTERS

Vegan spiced Crown Prince

Squash soup, toasted chestnuts & seeds,
crusty bread *(vegan, gf)*

Seared king scallops,

wild mushroom & tarragon fricassée,
truffle cured San Daniele *(gf, df)* £3 supplement

Kentish game terrine,

wild boar, pheasant & pigeon,
celeriac & apple remoulade, toast *(gf)*

Chilli & coriander cured salmon,

wasabi mayo, kimchi, Asian kale slaw *(gf, df)*

Baked Camembert,

candied nuts & cranberries, festive chutney,
ciabatta *(gf)*

Vegan festive mezze,

tahini hummus, organic quinoa & goji tabbouleh,
pickled red cabbage, sourdough flat bread
(vegan, df)

MAINS

Kentish free range roast turkey,

traditional stuffing, pigs in blankets, duck fat
roasted potatoes, vegetables & gravy *(gf)*

28 day aged 8oz English fillet steak

(cooked medium), roasted Jerusalem
artichoke, wild mushroom, spinach, aged Port
wine jus £5 supplement *(gf)*

Local game pie,

venison, pigeon, partridge, duck, juniper, roast
potatoes & vegetables *(gf, df)*

English lamb shank,

roasted celeriac mash, squash, kale & lentils,
Brussel tops, rosemary & honey sauce *(gf)*

Vegan mac & cheese,

heritage cauliflower, broccoli, vegan cheese,
winter salad *(vegan, gf, df)*

Seabass fillet,

saffron Kentish new potato, tenderstem broccoli,
cavolo nero, prawns, beurre blanc *(gf)*

PUDDINGS

Traditional Christmas pudding,

redcurrants, brandy sauce *(gf)*

Vanilla bean crème brûlée,

festive shortbread *(gf)*

Kentish apple, pear

& cranberry crumble, mince pie ice cream

Spiced dark chocolate

& caramel brownie, pomegranate sorbet

Vegan roasted pineapple,

coconut & lime mousse, passion fruit *(vegan, gf)*

Selection of British & French cheeses,

quince jelly, biscuits - £3 supplement *(gf)*

WHILE YOU WAIT

Garlic & rosemary flatbread 4

Caramelised onion & mozzarella flatbread 4.5

Sweet Sicilian olives *(gf)* 4.5

Freshly baked bread, olive oil, balsamic 3.5

Honey & mustard pig in blankets 4

ELITEPUBS.COM

Name:

Deposit paid: £..... Date:.....

Date:

Payment method: Cash / Card / BACS / Cheque

Size of party:

Wine pre-order:

Time of booking:

..... x bin

Phone number:

..... x bin

Email address:

..... x bin

Name	Soup (v)	Scallops (£3 supplement)	Terrine	Salmon	Camembert	Vegan mezze (ve)	Turkey	Beef fillet (£5 supplement)	Pie	Lamb	Vegan mac & cheese (ve)	Seabass	Christmas pudding	Crème brûlée	Crumble	Brownie	Vegan pineapple (ve)	Cheese selection (£3 supplement)
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Total:																		

Terms & Conditions: The following information should reach us at least 2 weeks prior to the event. Final numbers, choice of menus, individual pre orders & dietary requirements. By entering your details above you are consenting to receive exclusive special offers via e-mail from time to time from Elite Pubs. Please note that your details will be securely stored solely for the purposes of Elite Pubs and in accordance with the Data Protection Act. We will not share your details with any other party.