



Festive Menu 2020

**THURSDAY 26TH NOV UNTIL SATURDAY 2ND JAN
SERVED ALL DAY**

STARTERS

- Vegan spiced roasted parsnip soup**, toasted chestnuts & seeds, crusty bread - GF
- Seared king scallops**, heritage cauliflower, Paddock Wood chorizo - £3 supplement
- Kentish game terrine, wild boar**, pheasant & pigeon, celeriac & apple remoulade, toast - GF
- Cured Hampshire chalk stream trout**, orange, beetroot & capers salad, dill crème fraiche
- English baked Camembert**, candied nuts & cranberries, festive chutney, ciabatta sticks - GF
- Santa's "vegan" power bowl**, roasted pumpkin, organic quinoa, hummus, pickled red cabbage, pineapple & coriander dressing



MAINS

- Kentish free range roast turkey**, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy
- 28 day aged 8oz English fillet steak**, Kentish Blue & potato gratin, wild mushroom, salsify, truffle jus - £5 supplement
- Local game pie**, venison, pigeon, partridge, duck, juniper, roast potatoes & seasonal vegetables
- Slow cooked Jacobs ladder**, roasted celeriac mash, curly kale, honey glazed roots, aged port wine sauce - GF
- Vegan festive nut roast**, lentils, cranberry, sage, roasted potato, vegetables, vegan gravy - GF
- Rye bay cod fillet**, roasted Jerusalem artichoke, tenderstem broccoli, king prawns, prosecco butter sauce - GF



PUDDINGS

- Traditional Christmas pudding**, red currants, Brandy sauce - GF
- Amaretto crème brûlée**, festive shortbread - GF
- Kentish apple, quince & cranberry crumble**, satsuma & custard
- Spiced dark chocolate tart**, sloe gin & mince pie ice cream
- Vegan sticky toffee pudding**, Madagascar bourbon vanilla vegan ice cream
- Selection of British cheeses**, quince jelly, biscuits - £3 supplement

3 COURSE LUNCH

Available Mon - Sun from 12pm

- £30PP -

3 COURSE DINNER

Available Mon - Sun from 5pm

- £35PP -

Gills Green, Hawkhurst, Kent, TN18 5EJ • 01580 753 119 • thegreathouse.net

Pre-order is essential for parties of 6 guests, alongside a deposit of £10pp, deposits are non-refundable and required to confirm your booking. Dietary requirements must be requested at the time of pre-order.

Festive Opening Times

**THU 26TH NOV
TO WED 23RD DEC**

Festive parties
from 12pm to 9.00pm.

**THU 24TH DEC
TO SAT 2ND JAN**

Full menu available including festive
menu & daily specials.

**FRI 25TH DEC
(CHRISTMAS DAY)**

Celebration 4 course meal
- booking essential.

Date	Pub	Kitchen
Thursday 24th Dec (Christmas Eve)	12:00 - 23:00	12:00 - 21:00
Friday 25th Dec (Christmas Day)	12:00 - 18:00	12:00 - 16:00
Saturday 26th Dec (Boxing Day)	12:00 - 18:00	12:00 - 16:00
Sunday 27th Dec	12:00 - 22:30	12:00 - 20:30
Monday 28th Dec	12:00 - 22:30	12:00 - 21:00

Date	Pub	Kitchen
Tuesday 29th Dec	12:00 - 23:00	12:00 - 21:00
Wednesday 30th Dec	12:00 - 23:00	12:00 - 21:00
Thursday 31st Dec (New Year's Eve)	12:00 - 01:00	12:00 - 22:00
Friday 1st Jan (New Year's Day)	12:00 - 18:00	12:00 - 16:00
Saturday 2nd Jan	BACK TO USUAL OPENING HOURS	

Name:

Phone number:

Date:

Email address:

Size of party:

Deposit paid: £ Date:

Time of booking:

Payment method: Cash / Card / BACS

Name	Soup (ve)	Scallops (£3 supplement)	Terrine	Trout	Camembert	Vegan power bowl (ve)	Turkey	Beef fillet (£5 supplement)	Pie	Jacob's Ladder	Vegan nut roast (ve)	Cod	Christmas pudding	Crème brûlée	Crumble	Chocolate tart	Sticky toffee pudding (ve)	Cheese (£3 supplement)	
1.																			
2.																			
3.																			
4.																			
5.																			
6.																			
Total:																			

Terms & Conditions: The following information should reach us at least 7 days 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.