

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 bruleè, 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 -







THU 24TH DEC TO SAT 2ND JAN FRI 25TH DEC (CHRISTMAS DAY)

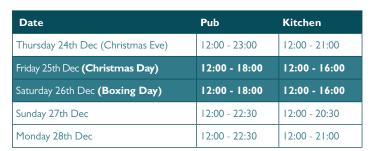
Festive parties from 12pm to 9.00pm.

Name:

Date:

Full menu available including festive menu & daily specials.

Celebration 4 course meal - booking essential.



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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						

Size of party:									Depo	osit pa	aid:	£		Date:						
Time of booking:									Payment method: Cash / Card / BACS											
Name		(ve)	Scallops (£3 supplement)	Terrine	Trout	Camembert	Vegan power bowl (ve)	Turkey	Beef fillet (£5 supplement)	Pie	Jacob's Ladder	Vegan nut roast (ve)	РоО	Christmas pudding	Crème brûlée	Crumble	Chocolate tart	Sticky toffee pudding (ve)	Cheese (£3 supplement)	
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2.																				
3.																				
4.																				
5.																				
6.																				
Total:																				

Phone number:

Email address: