



CHRISTMAS DAY 2021

STARTERS

- Jerusalem artichoke soup & salsa verde**, toasted seeds, crusty bread - VG, GF, DF
Local duck parfait, quince & orange chutney, juniper berry brioche - GF
Seared king scallops, roasted celeriac, passion fruit & pineapple vinaigrette - DF, GF
Marden wood pigeon salad, poached pear, pickles, cobnuts, Kentish blue cheese dressing - GF
Goat cheese curd & heritage beetroot salad, pine nuts, baby gem, mint, aged balsamic - GF, V



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, pumpkin Dauphinois, braised chicory, spinach, wild mushroom jus - GF
Girrolle mushroom, tarragon & black truffle risotto, wild rocket & radish salad - V, GF (VG option on request)
Wild turbot fillet, sweet potato fondant, heritage kale, handpicked crab & pink grapefruit veloute - GF



PUDDINGS

- Traditional Christmas pudding**, Brandy sauce - GF
Chocolate & Drambuie tart, roasted pecan & butterscotch ice cream
Vegan lemon tart, Mojito sorbet, red currant
Pannetone bread & butter pudding, Jamaican rum & raisin ice cream
Selection of Kentish cheeses, quince jelly, biscuits

VG - Vegan // GF - Gluten friendly // DF - Dairy Free

ADULTS £ 8 5 P P	CHILDREN £ 4 5 P P
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A deposit of £40 per adult and £20 per child is required to secure your booking. Please note that deposits are non-refundable. Dietary requirements must be requested at the time of pre-order. Child pricing for ages 6-12 years. For full T & C's please visit elitepubs.com/christmas.

