



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 PP

CHILDREN
£ 4 5 PP

Sutton Road, Langley, Kent, ME17 3LZ • 01622 862 112 • hello@thepottingshedlangley.co.uk

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.

*
WHY NOT BOOK ONE OF OUR FESTIVE ALPINE PRIVATE DINING AND DRINKING SHACKS FOR YOUR MAGICAL CHRISTMAS GET TOGETHER?

PRICES FROM £45 - SEATS UP TO EIGHT PEOPLE

To find out more please visit elitepubs.com/adventure-shacks



Name:

Phone number:

Date:

Email address:

Size of party:

Deposit paid: £..... **Date:**

Time of booking:

Payment method: Cash / Card / BACS

Name	Soup (vg)	Duck parfait	Scallops	Pigeon salad	Beetroot salad	Turkey	Fillet steak	Risotto (vg)	Turbot	Christmas pudding	Chocolate tart	Lemon tart	Bread & butter pudding	Cheese
1.														
2.														
3.														
4.														
5.														
6.														
7.														
8.														
9.														
10.														
11.														
12.														
13.														
14.														
15.														
16.														
17.														
18.														
Total:														

Date	Pub	Kitchen
Friday 24th Dec (Christmas Eve)	08:00 - 23:30	08:00 - 21:30
Saturday 25th Dec (Christmas Day)*	12:00 - 18:00	12:00 - 16:00
Sunday 26th Dec (Boxing Day)	12:00 - 18:00	12:00 - 16:00
Monday 27th Dec	08:00 - 22:30	08:00 - 20:30
Tuesday 28th Dec	08:00 - 22:30	08:00 - 20:30

Date	Pub	Kitchen
Wednesday 29th Dec	08:00 - 23:00	08:00 - 20:30
Thursday 30th Dec	08:00 - 23:00	12:00 - 21:30
Friday 31st Dec (New Year's Eve)	08:00 - 01:00	08:00 - 21:30
Saturday 1st Jan (New Year's Day)	12:00 - 18:00	12:00 - 16:00
Sunday 2nd Jan	BACK TO USUAL OPENING HOURS	

* Celebration 4 course meal, booking essential.