



FESTIVE MENU 2021

**FRIDAY 19TH NOV UNTIL SUNDAY 2ND JAN
SERVED ALL DAY**

STARTERS

Spiced roasted parsnip soup, toasted chestnuts & seeds, crusty bread - VG, GF, DF

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 - GF

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 - DF, GF



MAINS

Kentish free range roast turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy (GF without pigs in blankets)

28 day aged 8oz English fillet steak, Kentish Blue & potato gratin, wild mushroom, salsify, truffle jus - GF (£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 tagine, lentils, chickpea, cranberry, cinnamon, pickled kohlrabi salad - DF, GF

Rye Bay cod fillet, roasted Jerusalem artichoke, tenderstem broccoli, king prawns & butter sauce - GF



PUDDINGS

Traditional Christmas pudding, red currants, Brandy sauce - GF

Caramel crème brûlée, festive shortbread - GF

Kentish apple, pear & cranberry crumble, satsuma & custard

Spiced dark chocolate tart, pomegranate sorbet

Sticky toffee pudding, clotted cream & vanilla ice cream (vegan option available on request)

Selection of British cheeses, quince jelly, biscuits - £3 supplement

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

**EARLY BIRD 3 COURSE
LUNCH & DINNER**

£27 PP

19th November - 25th November

**FESTIVE LUNCH
12PM - 5PM**

£32 PP

**FESTIVE DINNER
FROM 5PM**

£36 PP

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

Pre-order is essential above 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. 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)	Scallops (£3 supplement)	Terrine	Trout	Camembert	Vegan power bowl (vg)	Turkey	Fillet steak (£5 supplement)	Pie	Jacob's Ladder	Tagine (vg)	Cod	Christmas pudding	Crème brûlée	Crumble	Chocolate tart	Sticky toffee pudding (vg)	Cheese (£3 supplement)
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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.