

FESTIVE MENU 2022

FRIDAY 18TH NOV UNTIL WEDNESDAY 4TH JAN SERVED ALL DAY

STARTERS

Crown prince spiced pumpkin soup, toasted seeds, crusty bread (VG, GF)

Seared king scallops, wild mushroom, tarragon, Kentish cobnuts, butter sauce (£3 supplement)

Baked Camembert, candied nuts & cranberries, festive chutney, ciabatta sticks (GF)

Kentish game terrine, wild boar, venison & pigeon, Cumberland sauce, toast (GF)*

King prawn cocktail, Marie Rose sauce, avocado (GF)

Moroccan baked beetroot & lentil salad, edamame, pickled red cabbage, pineapple, mint & yoghurt dressing (VG available)



MAINS

Kentish 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, boulangere potato, tenderstem broccoli, Diane sauce (GF) (£5 supplement)

Local game pie, venison, pigeon, wild boar, duck, juniper, roast potatoes & seasonal vegetables (DF)*

Festive vegan Wellington, pumpkin, chestnut, mushroom, roast potatoes, vegetables & gravy (VG)

Braised beef blade, mashed potato, roasted roots, brussels sprouts, maple sauce

Rye Bay cod fillet, pumpkin & sage tortellini, spinach, lemon butter sauce



PUDDINGS

Traditional Christmas pudding, red currants, brandy sauce (GF)

Pistachio crème bruleè, festive shortbread (GF)

Kentish apple, pear & cinnamon crumble, satsuma & custard

Salted caramel chocolate brownie, mince pie ice cream

Vegan Kentish apple tart tatin, pomegranate sorbet

Selection of British cheeses, quince jelly, biscuits (£3 supplement)

 $\mbox{VG - Vegan } \mbox{// V - Vegetarian } \mbox{// GF - Gluten friendly } \mbox{// DF - Dairy Free} \\ \mbox{* Game dishes may contain lead shot}$

EARLY BIRD 3 COURSE LUNCH & FESTIVE LUNCH FESTIVE DINNER
DINNER

£28PP

£33PP

£37PP



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Name:									Pho	ne nu	mber		• • • • • • • •						
Date:									Ema	il add	ress:								
Size of party:		• • • • • • • •							Dep	osit p	aid:	£			D	ate: .			
Time of booking	;								Payr	nent	meth	od: (Cash	/ Ca	ırd /	BAG	cs		
		Pumpkin soup (vg,gf)	Scallops (£3 sup)	Camembert (gf)	Game terrine (df)	King prawn cocktail (gf)	Moroccan salad (vg)	Turkey (gf available)	Fillet steak (gf) (£5 sup)	Game pie (gf)	Festive wellington (vg)	Beef blade	Cod	Christmas pudding (gf)	Crème brûlée (gf)	Crumble	Chocolate brownie	Apple tart tatin (vg)	Cheese (£3 sup)
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Date	Pub	Kitchen	Date	Pub	Kitchen	
Saturday 24th Dec (Christmas Eve)	12:00 - 23:30	19:00 - 21:30	Thursday 29th Dec	12:00 - 23:00	12:00 - 21:00	
Sunday 25th Dec (Christmas Day)*	12:00 - 18:00	12:00 - 16:00	Friday 30th Dec	11:30 - 23:30	12:00 - 21:30	
Monday 26th Dec (Boxing Day)	12:00 - 18:00	12:00 - 16:00	Saturday 31st Dec (New Year's Eve)	12:00 - 01:00	12:00 - 21:30	
Tuesday 27th Dec	12:00 - 22:30	12:00 - 20:30	Sunday 1st Jan (New Year's Day)	12:00 - 18:00	12:00 - 16:00	
Wednesday 28th Dec	12:00 - 23:00	12:00 - 21:00	Monday 2nd Jan	12:00 - 22:30	12:00 - 20:30	

^{*} Celebration 4 course meal, booking essential.