



CHRISTMAS DAY 2022

STARTERS

- Cinnamon roasted celeriac soup**, gremolata, crusty bread (VG, GF)
- Free range goose terrine**, juniper berry, aged port, celeriac & apple remoulade, toasted brioche
- Coquilles St Jacques**, king scallops, wild mushroom, English parmesan (GF)
- Marden smoked venison salad**, poached pear, pickles, cobnuts, Kentish blue cheese dressing (GF)
- Wood fired butternut squash**, English burrata, truffle honey, toasted seeds (GF, V)



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**, girolles mushroom risotto, wilted spinach, Bordelaise sauce
- Wild turbot fillet**, Jerusalem artichoke fondant, heritage cauliflower, lobster veloute (GF)
- Mushroom, tarragon & black truffle ravioli**, wild rocket & radish salad (V)



PUDDINGS

- Traditional Christmas pudding**, brandy sauce (GF)
- Chocolate & praline parfait, macaroons**, chocolate & orange ice cream (GF)
- Vegan pineapple tart**, pink champagne sorbet
- Pannetone bread & butter pudding**, Jamaican rum & raisin ice cream
- Selection of Kentish cheeses**, quince jelly, biscuits

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

ADULTS	CHILDREN
£85PP	£45PP

Tudeley, Tonbridge, Kent, TN11 0PH • 01732 358 934 • hello@thepoacherandpartridge.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 FOREST LODGE PRIVATE DINING AND DRINKING SHACKS FOR YOUR MAGICAL CHRISTMAS GET TOGETHER?

PRICES FROM £25 - 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	Celeriac soup (vg, gf)	Goose terrine	Coquilles St Jacques (gf)	Venison salad (gf)	Butternut squash (gf, v)	Turkey (gf available)	Fillet steak	Turbot (gf)	Mushroom ravioli (v)	Christmas pudding (gf)	Chocolate parfait (gf)	Pineapple tart (vg)	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
Saturday 24th Dec (Christmas Eve)	12:00 - 23:30	12:00 - 21:30
Sunday 25th Dec (Christmas Day)*	12:00 - 18:00	12:00 - 16:00
Monday 26th Dec (Boxing Day)	12:00 - 18:00	12:00 - 16:00
Tuesday 27th Dec	12:00 - 22:30	12:00 - 20:30
Wednesday 28th Dec	12:00 - 23:00	12:00 - 21:00

Date	Pub	Kitchen
Thursday 29th Dec	12:00 - 23:00	12:00 - 21:00
Friday 30th Dec	12:00 - 23:30	12:00 - 21:30
Saturday 31st Dec (New Year's Eve)	12:00 - 01:00	12:00 - 21:30
Sunday 1st Jan (New Year's Day)	12:00 - 18:00	12:00 - 16:00
Monday 2nd Jan	12:00 - 18:00	12:00 - 16:00

* Celebration 4 course meal, booking essential.