



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 brûlée**, 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)

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

* Game dishes may contain lead shot

	3 COURSES	2 COURSES (MON-WED)	2 COURSES (THURS-SUN)
EARLY BIRD 3 COURSE LUNCH & DINNER	FESTIVE LUNCH	FESTIVE LUNCH	FESTIVE LUNCH
£28PP	£33PP	£29PP	£31PP
18th November - 27th November	FESTIVE DINNER	FESTIVE DINNER	FESTIVE DINNER
	£37PP	£29PP	£35PP

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. For full T & C's please visit elitepubs.com/christmas.

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Name: **Phone number:**

Date: **Email address:**

Size of party: **Deposit paid:** £ **Date:**

Time of booking: **Payment method:** Cash / Card / BACS

Name	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
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 - 22:30	12:00 - 20:30

* Celebration 4 course meal, booking essential.