



# FESTIVE MENU

FRIDAY 17TH NOV UNTIL TUESDAY 2ND JAN\*

\*DATES VARY FOR EACH VENUE

## STARTERS

- Jerusalem artichoke & parsnip soup, toasted seeds, crusty bread (VG, GFA)
- Seared Rye Bay scallops, heritage cauliflower, Kentish cobnut & kale pesto (£4 supplement)
- Baked camembert, candied nuts & cranberries, festive chutney, bread sticks (GFA)
- Kentish game terrine, duck, pheasant, partridge, pigeon, celeriac & apple remoulade, toast\* (GFA)
- Salmon & cod fishcake, Asian slaw, miso, chilli & ginger dressing (GF)
- Chicory, maple roasted squash & Staplehurst blue cheese salad, walnuts, cider vinaigrette (VGA, GF)



## MAINS

- Roast turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy (GFA without pigs in blankets & stuffing)
- 28-day aged 8oz English fillet steak, potato & horseradish gratin, confit shallots, baby vegetables, Port wine sauce (GF) (£6 supplement)
- Slow-cooked Kentish venison stew, mashed potato, spiced braised red cabbage, Brussel sprouts\* (GF)
- Roasted Crown Prince pumpkin risotto, chestnuts, sage, Twineham Grange parmesan (VGA)
- Persian-spiced lamb shank, saffron & pomegranate rice, winter greens, coriander & Harissa sauce
- Hake fillet, organic quinoa & pineapple tabbouleh, tenderstem broccoli, King prawn butter sauce (GF)



## PUDDINGS

- Traditional Christmas pudding, red currants, brandy sauce (GFA)
- Vanilla crème brûlée, cinnamon shortbread (GFA)
- Classic spotted dick, orange custard
- Kentish apple, pear & cranberry crumble, mince pie ice cream
- Double chocolate brownie, sticky caramel crunch ice cream (GF & VGA)
- Selection of Kentish cheeses - Ashmore cheddar, Staplehurst blue, Bowyer's brie, quince jelly, biscuits (£3 supplement)

VG - Vegan // V - Vegetarian // GF - Gluten Free // GFA - Gluten Free Available // VGA - Vegan Available

DESPITE OUR BEST EFFORTS, DUE TO THE NATURE OF OUR KITCHENS, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE FREE FROM ANY ALLERGEN

EARLY BIRD 3 COURSE LUNCH & DINNER  £29PP  17th Nov - 10th Dec* *Dates vary for each pub	FESTIVE LUNCH & DINNER 2 COURSE £32  FESTIVE LUNCH & DINNER 3 COURSE £39
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Pre-order is essential above parties of 6 guests, alongside a deposit of £20pp, deposits are non-refundable and required to confirm your booking. A discretionary service charge of 12.5% will be added to your bill.

Dietary requirements must be requested at the time of pre-order. For full T & C's please visit [elitepubs.com/christmas](http://elitepubs.com/christmas).