

CHRISTMAS DAY

STARTERS

Sweet potato, coconut & coriander soup, Aleppo pepper croutons (GFA, VG)

Marden wild duck terrine, spiced plum chutney, juniper berry brioche* (GFA)

Seared Rye Bay scallops, roast salsify, pickled girolles mushroom, tarragon velouté (GF)

18-month Tenterden cured ham & English burrata, figs & aged balsamic (GF)

Canterbury goat's cheese salad, heritage beetroot, wild rocket, toasted seeds, za'atar & orange dressing (GF, V)



MAINS

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

Wild halibut fillet, brown shrimp risotto arancini, cauliflower, orange & fennel salad

28-day aged 8oz English fillet steak, crispy Anna potatoes, wild mushroom & chestnuts, cavolo nero, oxtail sauce (GF)

Handmade black truffle & ricotta tortellini, heritage kale pesto, radish salad (V)



PUDDINGS

Traditional Christmas pudding, brandy sauce (GF)
Apple tart tatin, green apple sorbet, pineapple & mint salsa (VG)
Chocolate fondant, muscovado caramel sauce, clotted cream & winter berry ice cream (GFA)
Panettone bread & butter pudding, blood orange sorbet
Selection of Kentish cheeses - Ashmore cheddar, Staplehurst blue, Bowyer's brie, quince jelly, biscuits

VG - Vegan // V - Vegetarian // GF - Gluten friendly // GFA - Gluten Free available // VGA - Vegan available *Game dishes may contain lead shot

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





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Name:	•••••		•••••		Phoi	ne nu	mber				• • • • • • • • • • • • • • • • • • • •	• • • • • •			
Date:					Ema	il add	lress:		• • • • • • •			· · · · · · · · · · · · · · · · · · ·			
Size of party:					Dep	osit p	aid:	4	Î		D :	ate: .		•••••	
Time of booking:				Payment method: Cash / Card / BACS											
Name		Sweet Potato soup (vg/gfa)	Wild Duck terrine (gfa)	Scallops (gf)	English Burrata (gf)	Goat's cheese salad (gfv)	Turkey (gfa)	Fillet steak (gf)	Halibut	Tortellini (v)	Christmas pudding (gf)	Chocolate fondant	Apple tart (vg)	Bread & butter pudding	Cheese
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Date	Pub	Kitchen
Sunday 24th Dec (Christmas Eve)	11:30 - 23:00	12:00 - 21:00
Monday 25th Dec (Christmas Day)*	12:00 - 18:00	12:00 - 16:00
Tuesday 26th Dec (Boxing Day)	13:00 - 19:00	13:00 - 17:00
Wednesday 27th Dec	11:30 - 23:00	12:00 - 21:00
Thursday 28th Dec	11:30 - 23:00	12:00 - 21:00

Date	Pub	Kitchen
Friday 29th Dec	11:30 - 23:00	12:00 - 21:00
Saturday 30th Dec	11:30 - 23:00	12:00 - 21:30
Sunday 31st Dec (New Year's Eve)	12:00 - 01:00	12:00 - 21:30
Monday 1st Jan (New Year's Day)	13:00 - 19:00	13:00 - 17:00
Tuesday 2nd Jan	11:30 - 23:00	12:00 - 21:00

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