## FESTIVE MENU

## FRIDAY 17TH NOV UNTIL TUESDAY 2ND JAN

## 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)


Roast turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables \& gravy
(GFA without pigs in blankets \& stuffing)
28-day aged $80 z$ 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)


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
*Game dishes may contain lead shot
DESPITE OUR BEST EFFORTS, DUE TO THE NATURE OF OUR KITCHENS, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE FREE FROM ANY ALLERGEN


