

## FESTIVE MENU

FRIDAY 17TH NOV UNTIL TUESDAY 2ND IAN\*

\*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)



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

> EARLY BIRD 3 COURSE LUNCH & DINNER

**FESTIVE LUNCH & DINNER** 2 COURSE £32

£29PP

17th Nov - 10th Dec\* \*Dates vary for each pub **FESTIVE LUNCH & DINNER** 3 COURSE £39

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.