

£55PP (DOESN'T INCLUDE COCKTAILS)

STARTERS

Maple & cinnamon roasted pumpkin soup, toasted seeds, crusty bread (VG, GFA)
Seared Rye Bay scallops, wild mushroom, chestnuts & tarragon, veloute (£4 supplement)
Baked camembert, cranberry & herb crust, festive chutney, bread sticks (GFA)
Kentish game terrine, venison, pheasant, partridge, pigeon, celeriac & apple remoulade, toast*
(GFA) Hot smoked salmon salad, cucumber, blood orange, radish, dill, caper & shallot salsa (GF)
Gut-loving bowl, organic quinoa, avocado, beetroot, herb & kohlrabi slaw, walnuts, pineapple (VG)

MAINS

Roast English turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy (GFA without pigs in blankets & stuffing)

Kentish venison sausage, mashed potato, spiced braised red cabbage, Brussels sprouts, juniper berry gravy

Romney Marsh lamb rump, celeriac & potato gratin, cavolo nero, wild mushroom, aged balsamic sauce (GF) (£5 supplement)

Shiitake mushroom & Harissa tagine, carrots, chick peas, dates, coriander & pomegranate cous cous (VG, GFA)

Slow-cooked Jacob's Ladder, roasted celeriac, winter greens, horseradish & red wine sauce Rye Bay cod fillet, Jerusalem artichoke & truffle ravioli, tenderstem broccoli, herb butter sauce

PUDDINGS

Traditional Christmas pudding, red currants, brandy sauce (GFA)
Classic spotted dick, citrus & cranberry custard
Kentish apple & cinnamon crumble, mince pie ice cream
Spiced toffee pudding, toffee sauce, crunchy caramel ice cream (VGA)
Chocolate & amaretto tart, clotted cream & blackcurrent ice cream
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