



# NEW YEAR'S EVE 2024

## STARTERS

- Ham hock & duck leg terrine, spiced plum chutney, sourdough bread (GFA)
- Sloe gin cured salmon, avocado, lime creme fraiche, potato & dill blinis
- Grilled tiger prawns, garlic chilli butter, kohlrabi, pineapple, radish & coriander salad (GF)
- Baked camembert, honey & truffle honey, candied nuts, bread sticks (GFA)
- Heritage beetroot & fig salad, baby gem, Kentish cobnuts, herb & Jerez sherry vinaigrette (VG)



## MAINS

- Marden venison steak, crispy Anna potato, heritage kale, wild mushroom, junipers berry sauce (GF)
- Wild halibut fillet, fondant sweet potato, tenderstem broccoli, Devon crab & prosecco sauce
- Guinea fowl supreme, spicy nduja tortellini, baby vegetables, wilted spinach, port wine jus
- Romney Marsh lamb rump, pumpkin, beetroot & sage ratatouille, cavolo nero, mint sauce
- Jerusalem artichoke & black truffle risotto, parmesan, herb & radish salad (V, VGA)



## PUDDINGS

- Dark chocolate & Cointreau fudge cake, millionaire shortbread ice cream (VGA)
- Caramelised lemon tart, gin & lemon sorbet
- Panettone bread & butter pudding, orange custard
- Winter berry & pineapple mess, Chantilly cream, meringue, passionfruit coulis
- 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



A deposit of £20 per adult and £10 per child is required to secure your booking. Pre-order are essential for parties of 15 and above. Please note that deposits are non-refundable. A 12.5% discretionary service charge will be added to your bill. Dietary requirements must be requested at the time of pre-order. Child pricing for ages 6-11 years. Adults 12 and over.