



MENU

**GIRLS
EXPERIENCE**

STARTERS

- Wild mushroom & tarragon soup, black truffle oil, crusty bread (VG,GFA)
- Baked Camembert, cranberries, candied walnuts, apple chutney, breadsticks (GFA)
- Classic prawn cocktail, King prawns, baby gem, avocado, Marie Rose dressing (GF)
- Kentish game terrine, venison, pheasant, partridge, pigeon, Cumberland sauce, toast* (GFA)
- Persian spiced beetroot salad, lentils, figs, seeds, Ras al Hanout & orange dressing (VG,GF)

MAINS

- Traditional roast English turkey, stuffing, pigs in blankets, duck fat roast potatoes, vegetables & gravy (GF without pigs in blankets & stuffing)
- Goat's cheese & caramelised pear ravioli, kale & walnut pesto, parmesan & radish salad (V)
- Braised beef short rib, pumpkin mash, Brussels sprouts & chestnuts, maple sauce (GF)
- The Nutcracker's roast, polenta, chestnut, sage & dried cranberry, roast potatoes, seasonal vegetables & gravy (GF,VG)
- Rye Bay seabass fillet, Jerusalem artichoke risotto, tenderstem broccoli, cider & chorizo sauce

DESSERTS

- Traditional Christmas pudding, red currants, brandy sauce (GFA,VGA)
- Kentish apple pie, raisins & cinnamon, mince pie ice cream
- Spiced sticky toffee pudding, caramel sauce, blackcurrant clotted cream ice cream (VGA)
- Yule log, Bailey's cream & dark chocolate sponge, iced latte ice cream
- The Golden Mess, lemon curd, Winter berries, Chantilly cream, gingerbread biscuits

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