



# FESTIVE MENU

FRIDAY 15TH NOV UNTIL FRIDAY 3RD JAN

## STARTERS

- Maple & cinnamon roasted pumpkin soup, toasted seeds, crusty bread (VG, GFA)
- Sear'd 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, Brussel 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, herb risotto, glazed carrots, curly kale, horseradish 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

EARLY BIRD 3 COURSE	FESTIVE LUNCH 3 COURSE	FESTIVE DINNER 3 COURSE
£29.5PP	£32PP	£40PP
15th Nov - 6th Dec	7th Dec -3rd Jan	7th Dec -3rd Jan

Deposit of £20pp is essential for parties of 6 guests and above. A pre-order is essential for parties of 15 and above. 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](http://elitepubs.com/christmas).