

MENU

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 sea bass fillet, Jerusalem artichoke risotto, tenderstem broccoli,
cider & chorizo sauce

Puddings

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 - Veggie // GF - Gluten-Free // GFA - Gluten Free available // VGA - Vegan available

*game dishes may contain lead shot