



FESTIVE MENU

FRIDAY 14TH NOV UNTIL SUNDAY 4TH JAN

FOR THE TABLE

Freshly baked bread, olive oil, balsamic (VG) 4.75

Serrano ham & cheese croquettes 5.5

Sweet Sicilian olives (GF,VG) 5

Harissa hummus, garlic flatbread (VG,GFA) 4.95

Paddock Wood chorizo, paprika aioli 6.5

Halloumi fries, spicy buffalo mayo (V) 5.95

STARTERS

Wild mushroom & tarragon soup, black truffle oil, crusty bread (VG,GFA)

King scallops & chorizo kebab, spiced apple, celeriac slaw (£4 supplement)

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)**

Romney Marsh lamb rump, butternut squash tagine, Winter greens, harissa & cinnamon sauce (GF) (£5 supplement)

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

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

Kings of Kentish cheese - 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	FESTIVE LUNCH	FESTIVE DINNER
3 COURSE £29.95PP	3 COURSE £35PP	3 COURSE £42PP
2 COURSE £26PP	2 COURSE £28PP	
14th Nov - 4th Dec	5th Dec - 4th Jan	5th Dec - 4th 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. For the table section not included in price.

Dietary requirements must be requested at the time of pre-order. For full T & C's please visit elitepubs.com/christmas.