



Festive Menu

NIBBLES & SHARERS

Freshly baked bread 5 / Sweet Sicilian olives 5.25 (gf)

Garlic & rosemary flatbread (vg, gfa) 7.95 / Mozzarella, brie & spiced cranberry flatbread (gfa) 8.95

Pigs in blankets, triple mustard mayo 7 / Local pheasant & 'nduja croquettes, celeriac remoulade 6.95

Potted shrimp, pickled cucumber & sourdough 7.5 / Wild mushroom arancini, truffle mayo (vg) 7.25

STARTERS

Wild mushroom, tarragon & black truffle soup, crusty bread (vg, gfa)

Rye Bay King scallops, heritage cauliflower, 'nduja crumbs £4 supp

Crispy chicken tenders, sticky cranberry & chilli glaze, festive slaw

Baked camembert, truffled honey, spiced apple chutney, ciabatta

Goldstein smoked salmon, caper berries, lime mayo, sourdough

Kentish game terrine, celeriac remoulade, pickled shallots

Poached pear & Kingcott blue salad, walnut, red chicory (v, gf, vga)

MAINS

Traditional roast English turkey, stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy

(GF without pigs in blankets & stuffing)

Sevenoaks venison steak, potato gratin, wild mushrooms, blackberry sauce £5 supp

Crown prince pumpkin risotto, toasted seeds, parmesan & radish salad (v, gf, vga)

Confit duck leg, bubble & squeak, honey roasted parsnips, orange & cranberry jus

The Nutcracker's roast, polenta, chestnut, sage & dried cranberry, roast potatoes, seasonal vegetables, gravy (gf, vg)

Rye Bay seabass fillet, pumpkin ravioli, tenderstem broccoli, prawn butter sauce

PUDDINGS

Bailey's cream cheesecake, cinnamon bun ice cream (vg)

Festive trifle, mince pie, kirsch cherry, Chantilly cream, soft serve ice cream

Classic spotted dick, citrus vanilla custard

Chocolate & orange brownie, white chocolate, raspberry ice cream

Traditional Christmas pudding, redcurrant, brandy sauce (vga)

The Three Kings of cheeses - Ashmore cheddar, Kingcott blue, Bowyer's brie, quince jelly, biscuits £3 supp

SIDES

Pigs in blankets, maple & wholegrain mustard glaze 5.5 / Brussels sprouts, chestnuts, crispy bacon butter 4.25

Duck-fat roast potatoes, gravy 4.5 / Maple-roasted carrots & parsnips with toasted seeds (vg, gf) 4

Truffled cauliflower cheese, sage crumb (v) 5.25

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

EARLY BIRD

13th Nov – 3rd Dec 2026

2 Course **£29**

3 Course **£34**

FESTIVE

4th December 2026 – 3rd January 2027

LUNCH

2 Course **£30**

3 Course **£37**

Festive Dinner

3 Course **£44**

A deposit of £20 per adult and £10 per child is required to secure your booking. 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.

For full T & C's please visit elitepubs.com/christmas.