



CHRISTMAS DAY

SAMPLE MENU

STARTERS

Jerusalem artichoke & truffle soup, crispy mushroom, crusty bread (VG, GFA)
Chicken liver & foie gras parfait, quince chutney, toasted brioche (GFA)
Devon crab crumpet, dressed crab, brown crab mayo, herb salad
Slow-cooked beef cheek, girolle mushrooms, oxtail jus
Rye Bay scallops in the shell, roasted celeriac, clementine & garlic butter
Panko King oyster mushroom, black truffle mayo, Twineham Grange Parmesan (V)

MAINS

Traditional roast turkey, traditional stuffing, pigs in blankets, duck fat-roasted potatoes, vegetables & gravy
(GF without pigs in blankets and stuffing)
Wild turbot fillet, fondant potato, spinach, confit shallots, blood orange hollandaise
35 day-aged Scottish ribeye, pommes Anna, baby gem salad, Diane sauce
Roasted courgette, chickpeas, pickled beetroot, goat's cheese curd (V)
Marden duck breast, potato gratin, wild mushrooms, chestnut & tarragon fricassee, juniper berry jus
Butternut squash & spinach Wellington, roast potatoes, vegetables & Madeira sauce (VG)

PUDDINGS

Traditional Christmas pudding, brandy sauce (GFA, VGA)
Christmas Mess, mulled wine berries, meringue, candy canes, soft-serve ice cream
Drambuie & orange chocolate tart, toffee popcorn ice cream
Pannettone bread & butter pudding, rum & raisin ice cream
Selection of Kentish cheeses - Ashmore Cheddar, Kingcott Blue, Somerset Brie, quince jelly, biscuits

