



Festive Menu

NIBBLES & SHARERS

Freshly baked sourdough 5 / Sweet Sicilian olives 5.25 (gf)
Garlic & rosemary flatbread (vg, gfa) 7.95 / Mozzarella, brie & spiced cranberry flatbread (gfa) 8.95
Prosciutto, fig, aged parmesan, hot honey (gf) 8 / Smoked salmon & potato blinis, citrus crème fraiche & dill 7.5
Glazed pork belly, apple, red cabbage slaw (gf) 7.25 / Wild mushroom arancini, truffle aioli (vg) 7

STARTERS

Roasted honey parsnip & chestnuts soup, sage crisps, & crusty bread (vg, gfa)
Aged beef carpaccio, parmesan, pickled mushroom & rocket salad (gf)
Rye Bay scallops, crispy black pudding bonbons, apple velouté £4 supp
Marden partridge breast, bubble & squeak, blackberry jus (gf)
Baked camembert, truffled honey, spiced apple chutney, ciabatta
Cured Hampshire trout, avocado crème fraiche, sourdough
Goat's cheese & fig salad, walnuts, beetroot, chicory (v, gf)

MAINS

Traditional roast English turkey, stuffing, pigs in blankets, duck fat roasted potatoes, vegetables, gravy
(GF without pigs in blankets & stuffing)
Sevenoaks venison steak, dauphinoise potato, cavolo nero, juniper & redcurrant jus (gf) £5 supp
Butternut squash & chestnut mushroom gratin, pear & Kingcott Blue salad (v, gf)
Slow cooked duck leg, cannellini beans & chorizo cassoulet (gf)
Celeriac, Portobello mushroom & baby spinach pithivier, kale & vegetable marmite jus (vg)
Rye Bay cod fillet, saffron potato, tenderstem broccoli, Madeira butter sauce (gf)

PUDDINGS

Gingerbread & vanilla crème brulee, oatmeal cookie
Festive brownie sundae, griottines cherries, Chantilly cream, soft serve ice cream
Kentish apple, minced fruit, cinnamon crumble, vanilla custard (gf)
Sticky toffee pudding, butterscotch, banana rumble ice cream (vga)
Traditional Christmas pudding, brandy sauce & mince pie ice cream (vga)
Selection of Kentish 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, cheddar, 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 **£30**
3 Course **£35**

FESTIVE

4th December 2026 – 3rd January 2027

LUNCH	Festive Dinner
2 Course £32	3 Course £46
3 Course £39	

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.