



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
Chicken & 'nduja croquettes, garlic aioli 8 / Smoked salmon & potato blinis, citrus crème fraîche & dill 7.5
Confit pork belly, miso, apple, toasted barley 7.25 / Goat's cheese arancini, pickled blackberries, apple chutney (v) 7

STARTERS

Roasted honey parsnip & chestnut soup, sage crisps, crusty bread (vg, gfa)
Aged beef carpaccio, parmesan, pickled mushrooms, rocket salad (gf)
Rye Bay scallops, Jerusalem artichoke, brown butter, herb sauce (gf) £4 supp
Sevenoaks venison salad, pumpkin, pickled blackberries, hazelnuts, juniper vinaigrette (gf)
Beetroot cured salmon, avocado & dill, bloody Mary aioli (gf)
Baked camembert, truffled honey, spiced apple chutney, ciabatta
Goat's cheese curd & spiced beetroot salad, candied walnuts, sherry vinegar dressing (v, gf)

MAINS

Traditional roast English turkey, stuffing, pigs in blankets, duck fat roasted potatoes, vegetables, gravy
(GF without pigs in blankets & stuffing)
Romney Marsh lamb rump, potato gratin, butternut squash, aged balsamic jus (gf) £5 supp
Jerusalem artichoke risotto, toasted seeds, pickled heritage cauliflower, herbs (v, gf, vga)
Slow braised short beef rib, horseradish bubble & squeak, maple root vegetables, Port wine jus (gf)
Kingcott Blue cheese & confit shallot tart, rocket & radish salad (v)
Rye Bay cod fillet, truffle pomme puree, tenderstem broccoli, Madeira butter sauce (gf)

PUDDINGS

Festive brownie sundae, griottines cherries, Chantilly cream, soft serve ice cream
Kentish apple, pear & cinnamon crumble, cinnamon bun ice cream (gfa)
Classic spotted dick, cranberry & citrus custard
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.