



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 8.95 (gfa)

Chicken liver parfait, prune, brioche toast 8 / Smoked salmon & potato blinis, citrus crème fraîche & dill 7.5

Confit pork belly, miso, apple, toasted barley 7.25 / Beetroot & Twineham Grange arancini, watercress emulsion (v) 7

STARTERS

Roasted honey parsnip & chestnuts soup, sage crisps, crusty bread (vg, gfa)

Aged beef carpaccio, parmesan, pickled mushrooms, rocket salad (gf)

Rye Bay scallops, cauliflower, endive, pickled apple & radish £4 supp

Marden wild duck breast salad, beetroot, pickled blackberries, Kentish cobnuts, blackberry vinaigrette (gf)

Baked camembert, truffled honey, burnt apple chutney, ciabatta

Wildshark gin cured salmon, wasabi peas, honey & soy glaze (gf)

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)

Sevenoaks venison steak, dauphinoise potato, cavolo nero, juniper, redcurrant jus (gf) £5 supp

Jerusalem artichoke & pearl barley, toasted oats, pickled heritage cauliflower & chervil (v, vga)

Slow braised short beef rib, horseradish pomme puree, stock pot carrots, braising liquor (gf)

Celeriac, Portobello mushroom & baby spinach pithivier, kale & vegetable marmite jus (vg)

Rye Bay cod fillet, roasted saffron cauliflower, wilted spinach, sage, pil-pil (gf)

PUDDINGS

Pear & almond bakewell tart, clotted cream & blackcurrant ice cream

Festive brownie Sundae, griottines cherries, Chantilly cream, soft serve ice cream

Kentish apple, minced fruit, cinnamon crumble, vanilla & coconut custard (gf, vg)

Sticky toffee & pecan pudding, butterscotch, banana rumble ice cream

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

2 Course **£32**

3 Course **£39**

Festive Dinner

3 Course **£46**

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.