



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 8.95 (gfa)

Pigs in blankets, triple mustard mayo 7 / Breadcrumbed crispy brie, cranberry sauce (v) 6.95

Tempura king prawns, sriracha mayo 7.5 / Wild mushroom arancini, truffle mayo (vg) 7.25

STARTERS

Maple & cinnamon pumpkin soup, pumpkin seeds, crusty bread (vg, gfa)

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

Wild mushroom arancini, truffle mayo & pickled red cabbage (vg)

Baked camembert, truffled honey, spiced apple chutney, ciabatta

Salmon gravlax, caper berries, lemon crème fraîche, sourdough

Marden wild duck & ham hock terrine, celeriac remoulade, pickled shallots

Goat's cheese curd & spiced beetroot salad, endive, 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, rack of lamb, potato gratin, cavolo nero, mint jus (gf) £5 supp

Wild mushroom, tarragon & black truffle pappardelle, parmesan & radish salad (v)

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

Steak, mushroom & ale pie, mash potato, winter greens, gravy

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

PUDDINGS

Classic spotted dick, citrus vanilla custard

Festive brownie sundae, kirsch cherry, Chantilly cream, soft serve ice cream

Kentish apple & pear crumble, cinnamon bun ice cream

Spiced sticky toffee pudding, caramel sauce, banana rumble ice cream (vga)

Traditional Christmas pudding, redcurrants, brandy sauce (vga)

The Three Kings of cheeses - Ashmore cheddar, Kingcott blue, Bowyer's brie, quince, 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 **£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.