



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 (gfa) 8.95
Pigs in blankets, triple mustard mayo 7 / Devils on horseback, hot honey 6.75
Potted shrimp, pickled cucumber, sourdough 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
Beef brisket croquettes, horseradish mayonnaise & pickled red cabbage
Baked camembert, truffled honey, burnt apple chutney, ciabatta
Hot smoked salmon, poached egg, hollandaise sauce (gf)
Kentish game 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)
8oz aged sirloin steak, potato gratin, cavolo nero, bearnaise sauce (gf) £5 supp
Wild mushroom, tarragon & black truffle pappardelle, parmesan & radish salad (v)
Confit duck leg, Anna potato, braised red cabbage, orange & cranberry jus (gf)
The Nutcracker's roast, polenta, chestnut, sage & dried cranberry, roast potatoes, seasonal vegetables, gravy (gf,vg)
Rye Bay seabass fillet, pumpkin ravioli, tenderstem broccoli, prawn butter sauce

PUDDINGS

Bailey's cream cheesecake, cinnamon bun ice cream (vga)
Festive brownie sundae, kirsch cherry, Chantilly cream, soft serve ice cream
Kentish apple & pear crumble, vanilla custard (gfa)
Spiced sticky toffee pudding, caramel sauce, banana rumble ice cream
Traditional Christmas pudding, redcurrant, 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	Festive Dinner
2 Course £30	3 Course £44
3 Course £37	

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.