



Festive Menu

NIBBLES & SHARERS

Freshly baked bread 5 / Sweet Sicilian olives 5.25 (gf)

Garlic & rosemary flatbread 7.95 (vg, gfa) / Mozzarella, brie & spiced cranberry flatbread 8.95 (gfa)

Pigs in blankets, triple mustard mayo 7 / Pickled herring & potato salad 7.25 (gf)

Potted shrimp, pickled cucumber & sourdough 7.5 / Crispy brie bites, cranberry sauce 6.95 (v)

STARTERS

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

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

Shell-on tiger prawns, garlic & citrus butter, radish salad (gf)

Baked camembert, truffled honey, spiced apple chutney, ciabatta

Hot smoked salmon & avocado salad, pickled shallots, maple mustard dressing (gf)

Ham hock & wild duck pressed terrine, triple mustard mayo, pickles

Poached pear & Kingcott blue salad, walnut, red chicory (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, wild mushroom fricassee, black truffle jus £5 supp

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

Fish pie, cod, smoked haddock, prawns, cheddar mash potato top, winter greens (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, blood orange sorbet (vg)

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

Traditional Christmas pudding, redcurrant, brandy sauce (vga)

The Three Kings of 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 **£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.