



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
Beef meatballs, Arabiatta sauce, aged parmesan 8 / Smoked salmon & potato blinis, dill crème fraiche 7.5
Glazed pork belly, apple & red cabbage slaw (gf) 7.25 / Crispy halloumi bites, fig, cranberry relish (v) 7

STARTERS

Roasted honey parsnip & chestnuts soup, sage crisp, crusty bread (vg, gfa)
Sevenoaks venison steak salad, beetroot, pickled mushrooms, walnuts, kale chimichurri (gf)
Rye Bay scallops, cauliflower, pancetta crumbs, pickled radish £4 supp
Chicken liver parfait, spiced plum chutney, sourdough
Hot smoked salmon & avocado salad, Dijon mustard dressing (gf)
Baked camembert, truffled honey, spiced apple chutney, ciabatta
Goat's cheese & beetroot salad, fig, chicory, 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, wild mushroom, black truffle jus (gf) £5 supp
Butternut squash risotto, sage butter, hazelnut, parmesan, rocket (v, gf, vga)
Slow cooked duck leg, fondant potato, maple glazed carrots, orange, port jus (gf)
Celeriac & chestnut mushroom gratin, pickled cauliflower & herb salad (vg, gf)
Rye Bay cod fillet, spinach ravioli, tenderstem broccoli, Madeira butter sauce

PUDDINGS

Pear & almond bakewell tart, clotted cream & blackcurrant ice cream
Festive brownie sundae, griottines cherries, Chantilly cream, soft serve ice cream
Bailey's cream cheesecake, blood orange sorbet (vg)
Sticky toffee 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	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.