



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

Chicken liver parfait, chutney, brioche 8 / Smoked salmon & haddock fishcake, herb butter sauce 7.5

Confit pork belly, miso, apple, toasted barley 7.25 / Hot honey crispy halloumi, apple chutney (v) 7

STARTERS

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

Chicken liver parfait, plum chutney, toasted brioche

Rye Bay scallops, wild mushroom, chestnut, tarragon sauce £4 supp

Aged beef carpaccio, parmesan & rocket salad, truffle mayo (gf)

Baked camembert, truffled honey, spiced apple chutney, ciabatta

Hot smoked salmon rilette, pickled cucumber, radish, sourdough

Goats cheese curd, spiced beetroot salad, candied walnuts, sherry vinegar dressing (v, gf, vga)

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

Pumpkin ravioli, sage butter, toasted seeds, parmesan (v)

Marden whole partridge, bubble & squeak, braised red cabbage, blackberry jus (gf)

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

Rye Bay cod fillet, roasted Jerusalem artichoke, tenderstem broccoli, herb butter sauce (gf)

PUDDINGS

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

Chocolate & amaretto brownie, toffee popcorn ice cream

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

Festive trifle, mince pie, custard, griottines cherries, soft serve 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, 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.