



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

Venison meatballs, celeriac remoulade, pickled berries (gf) 8 / Hot smoked rillette, sourdough bread 7.5

Confit pork belly, apple & red cabbage slaw (gf) 7.25 / Wild mushroom arancini, truffle mayo (vg) 7.25

STARTERS

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

Aged beef carpaccio, parmesan, pickled mushrooms, rocket salad (gf)

Rye Bay scallops, cauliflower, pancetta crumbs, pickled radish £4 supp

Marden wild duck pressed terrine, pickled berries, sourdough

Hot smoked salmon & avocado salad, Dijon mustard dressing (gf)

Baked camembert, truffled honey, spiced apple chutney, ciabatta

Goat's cheese curd & spiced beetroot salad, candied walnuts, sherry vinegar dressing (v, 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 & red currant jus (gf) £5 supp

Butternut squash gnocchi, sage butter, hazelnut, parmesan (v)

Slow braised short beef rib, pumpkin puree, Brussels sprouts, chestnuts, 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, cinnamon bun ice cream (vga)

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, 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.