



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 blackberries (gf) 8 / Wild mushroom arancini, black truffle aioli (vg) 7

Smoked salmon & potato blinis, citrus crème fraîche 7.5 / Confit pork belly, miso, apple & toasted barley 7.25

STARTERS

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

Aged beef carpaccio, parmesan, pickled mushroom & rocket salad (gf)

Rye Bay scallops, cauliflower, smoked pancetta crumb, pickled radish £4 supp

Marden wild duck breast salad, crispy black pudding, quail eggs, pickled blackberries (gf)*

Baked camembert, truffled honey, spiced apple chutney, ciabatta

Wildshark gin & beetroot cured salmon, horseradish cream, dill oil, caper berries

Goat's cheese curd & fig salad, 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)

Sevenoaks venison steak, dauphinoise potato, cavolo nero, juniper & redcurrant jus (gf) £5 supp

Jerusalem artichoke risotto, toasted seeds, pickled heritage cauliflower, chervil (v, gf, vga)

Slow braised short beef rib, horseradish pomme puree, stock pot carrots, port wine jus (gf)

Potato gnocchi, salsify, wild mushroom & tarragon fricassee, parmesan (vg)

Rye Bay cod fillet, colcannon potato, tenderstem broccoli, prawn beurre Blanc (gf)

PUDDINGS

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

Festive brownie sundae, griottines cherries, Chantilly cream, soft serve ice cream

Kentish apple & blackberry crumble, vanilla & cranberry custard (gfa)

Sticky toffee pudding, butterscotch, banana rumble ice cream (vga)

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

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.