

CHRISTMAS MENU 2022

STARTER

Spicy Parsnip Soup with crème fraîche, parsnip crisps and toasted sourdough

Wild Mushroom Bruschetta with thyme and garlic

Caramelised Goats Cheese and Onion Tartlet with balsamic drizzle

Ham Hock Terrine with pickled veg, piccalilli purée and mixed leaves

Smoked Salmon with citrus dressing and mixed leaves

MAIN COURSE

Roast Turkey or Beef

with roast potatoes, Yorkshire pudding, fresh vegetables and seasonal accompaniments

Game Suet Pudding

with new potatoes, game chips, rich port gravy and fresh vegetables

Slow Roasted Pork Belly

on a sauté of potato, sprouts, black pudding and apple, with a Biddenden cider jus

Panko and Parmesan Crumbed Plaice Fillet

on a warm salad of potato, spinach and capers, with lemon butter and cherry vine tomatoes

Vegetable Chilli

with rice and nachos

DESSERT

Christmas Pudding with custard or cream

Dark Chocolate and Plum Bread and Butter Pudding with custard or cream

Lemon Meringue Roulade with cream or ice cream

Kentish Gypsy Tart with cream or ice cream

Cheese and Biscuits £2 supplement

Coffee and Chocolate Mints

Two Courses £22.00

Three Courses £29.00

Please pre-order with £10 per person non refundable deposit at time of booking

Bookings: 01233 758 206

