

Christmas Day Menu

£100 per head - £70 O.A.P. - £25 Children 3 - 10
Under 3s free. Menu available on request.

On arrival a glass of Prosecco and an appetiser of cream cheese, salmon & caviar crostini or mushroom & lentil crostini

Starters

Spiced parsnip soup with crème fraîche & parsnip crisps

Baked ham hock pot, served with apricot chutney and our own focaccia

Chef's vodka and beetroot Gravlax with cream cheese, pickled cucumber and dill with crusty bread

Fig, candied walnut and pomegranate salad

Palate cleanser: Champagne sorbet

Mains

Choice of:

Turkey breast wrapped in bacon

Cranberry & cashew nut roast (Vg)

Vegetarian Wellington: beetroot, mushroom and butternut squash wrapped in pastry.

All the above served with sautéed Brussel sprouts and chestnuts, maple syrup roasted parsnips and carrots, roast potatoes, pigs in blankets, Yorkshire pudding and cranberry stuffing, (vegan options available).

Seabass en Papillote: cooked as a Christmas parcel of steamed new potatoes, cherry tomatoes & olives and lemon butter.

Slow cooked beef short rib with baby onion & mushrooms in red wine, port & sherry gravy, mash potato & seasonal vegetables

Palate cleanser: Elderflower sorbet

Desserts

Traditional Christmas pudding with brandy cream

Chef's chocolate yule log with fresh berries and raspberry ripple ice cream

Spiced apple and fig strudel with custard (vegan on request)

To finish:

Selection of Canterbury cheesemakers' cheeses, artisan crackers, grapes, figs and Christmas chutney.

Liqueur coffee, or coffee or tea of your choice and mince pie

