

Christmas Party Menu

£35 for 3 courses - £30 for 2 courses

Children's menu available on request

Booking essential. Available 1 - 24 Dec, (exc. Sundays).

Starters

Spiced parsnip soup with crème fraîche & parsnip crisps

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

Chef's vodka & beetroot Gravlax with pickled cucumber, cream cheese & dill with bread & butter

Fig, candied walnut and pomegranate salad

Mains

Choice of:

Turkey breast wrapped in bacon,

Cranberry & cashew nut roast (Vg)

Vegetarian Wellington - beetroot, mushroom & butternut squash wrapped in pastry.

All the above served with sautéed Brussel sprouts and chestnuts, maple syrup roasted parsnips and carrots, pigs in blankets, roast potatoes, Yorkshire pudding and Cranberry stuffing, (vegan option 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, mashed potato & seasonal vegetables

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)*

*Selection of Canterbury cheesemakers cheeses, artisan crackers, grapes, figs and Christmas chutney -
(£5 supplement)*

To finish:

Coffee or tea and mince pie (upgrade to liquor coffee for £5)

