



Festive Party menu 2018

2 courses £29.95

3 courses £34.35

Amuse bouche

Starters

Loch Fyne tataki cured Salmon, Kentish apple jelly, avocado Ice cream
Roasted cauliflower & truffle risotto, red wine poached quails egg, Gran Moravia
Smoked ham hock & pheasant terrine, pear achar, toasted sourdough

Mains

Roasted bronze turkey breast, sage stuffing, confit leg, cranberry sauce
Local venison haunch, braised neck, salsify, roasted plum, pommes fondant, jus
Fillet of hake, artichokes, mussels, spinach, curried broth
Spinach & feta ravioli, roasted courgettes, king oyster, parmesan custard (V)

Sides are for the whole table

Roast potatoes, braised red cabbage, roast parsnips, winter greens

Desserts

Traditions Christmas pudding with proper custard
Kentish apple tart tatin, salted caramel Ice cream
White chocolate & pistachio delice, macerated raspberry, raspberry sorbet
Selection of Kentish cheeses, chutney, pickles, crackers (£5 supplement)

Mince pies

*Please note there is a discretionary service charge of 10% that will be included on your bill.
Food allergies and intolerances; before ordering please speak to a member of staff who will be more than happy to advise*