



## CHRISTMAS DAY MENU 2018

### AMUSE BOUCHE

#### Starters

Lobster agnolotti, pickled lime, lobster essence

Cep mushroom & truffle velouté, crispy Tunworth, parmesan (V)

Compressed rabbit shoulder, confit celeriac, parfait, dumpling

Smoked heritage beetroot, mulled pear, cider jelly, hazelnut, herbed goats curd (V)

#### Mains

Bronze Turkey breast, confit leg, stuffing, pigs in blankets, cranberry sauce

28 days dry aged beef fillet, wild mushroom, calva nero, potato fondant, red wine jus

Roast fillet of halibut, shaved fennel, mussels, prawns bouillabaisse sauce

Roasted cauliflower "steak", jam, croquettes, almond, cauliflower velouté (V)

All main course dishes come with sides for the whole table

Roast potatoes, glazed carrots, caramelised parsnip, braised red cabbage, mixed greens

#### Desserts

Traditional Christmas pudding, brandy custard

70% dark chocolate pavé, macerated cherries, marzipan ice cream

Orange & cinnamon Panna cotta, kumquats, honeycomb, blood orange sorbet

Selection of Kentish cheeses, chutney, pickles & music bread

#### Mince Pies

£95 pp Adult

£45 Kids

*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*