



## Christmas Day Menu

Saturday 25<sup>th</sup> December 2021

House Baked Bread & Cultured Butter

Amuse bouche

Starters

Salt Baked Celeriac, Confit Egg, Winter Truffle, Aged Parmesan  
Isle of Gigha Halibut Crudo, Yuzu, Wild Ginger, Aubergine, Miso  
Smoked Barbary Duck Breast & Liver Terrine, Vetkoek, Spiced Beetroot Chutney

Mains

Gressingham Turkey Breast, Leg Meat Merguez, Pig in Blankets  
Grilled Lemon Sole, Hispi, Morecambe Bay Shrimp & Smoked Butter Sauce.  
Whole Spiced Roasted Cauliflower, Spiced Dukkah, Pickled Gem Lettuce, Durban Curry Sauce  
All Served With Traditional Christmas Garnish

Dessert

The Poet Christmas Pudding, Klipdrift Custard  
70% Dark Chocolate Cremeaux, Aero, Hugh Lowe Blackberry Sorbet  
A Selection of 3 Kentish Cheeses, Homemade Chutney, Celery Granita, Crackers

Homemade Mince Pies

£110 Per Person

£55 for kids under 10yrs

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