

Christmas Menu

STARTERS

Leek & Potato Soup (vg/gfa)

served with a warm roll & butter or dairy free butter

Chicken Liver & Brandy Parfait (gfa)

served with artisan toast

Crayfish Cocktail with Smoked Salmon (gfa)

served with fresh bread

Goats Cheese & Fig Relish (v/gfa)

served on artisan toast

Heirloom Tomato & Basil Salad (vg/gf)

served with a pesto dressing & toasted pine nuts

MAINS

Traditional Roast Turkey (dfa/gfa)

served with all the trimmings

Cumin & Butternut Squash Wellington (vg)

served with all the trimmings

1/2 Rack of Ribs in a Maple, Mustard & Apple Glaze (gf/df)

served with coleslaw and sage & onion fries

King Prawn and Pea Risotto (gf)

creamy risotto with white wine, garlic, lemon & parsley

The Festive Beef Burger (gfa/dfa)

with stuffing, brie, cranberry sauce & herb mayo,

served with coleslaw and sage & onion fries

Elf Burger (vg/gfa)

beetroot & red pepper burger with sweet chilli jam & herb mayo,

served with coleslaw & sweet potato fries

DESSERTS

Chocolate Smothered Profiteroles

filled with boozy coffee cream

Raspberry & Gin Cheesecake (vg/gf)

Cherry & Dark Chocolate Slice (vg)

Christmas Pudding (vg/gf)

served with cream or dairy free cream

Salted Caramel Ice Cream (vg/gf)

Sicilian Lemon Sorbet (vg/gf)

Kent Cheeses (gfa) (£3 supplement)

served with fig chutney, grapes, cherry tomatoes, apple & artisan crackers