



# CHRISTMAS MENU

£35.00

## STARTERS

Butternut Squash Soup (vg/gfa)

With coconut milk & chilli, served with a roll & butter.

Smoked Salmon & Crayfish (df/gf)

With salad & a shallot, caper, lemon & dill dressing.

Chicken Liver Parfait (gfa)

With toasted sourdough, salad & chutney.

Brie, Grape & Honey Crostini (v/gfa)

Brie, red grapes, honey & sea salt on toasted sourdough served with salad.

Mushroom Bruschetta (vg/gfa)

Garlic mushrooms on toasted sourdough served with salad.

## MAIN COURSE

Roast Turkey (df/gfa) or Vegetable Wellington (vg)

With all the trimmings (full list on booking information page).

Confit Duck Leg (gf)

With sweet potato mash, red cabbage, curly kale & a red wine jus.

Fillet of Trout (gf)

With butternut squash, new potatoes, spinach & peas with a lemon & dill butter.

Festive Beef Burger (gfa)

Beef patty, pigs in blanket, horseradish mayo, smoked cheese, chips & coleslaw.

Elf Burger (vg)

Falafel & spinach burger with vegan cheddar, garlic mayo, sweet potato chips & coleslaw.

## DESSERT

Chocolate & Smuggler Sam's Spiced Rum Brownie (gf)

Rhubarb & Ginger Cheesecake (vg/gf)

Crème Brûlée Cheesecake (gf)

Christmas Pudding (vg/gf)

All of the above are served with ice cream.

Coffee Ice Cream (gf)

Elderflower Sorbet (vg/gf)

Kent Cheese Board (gfa)

£3 supplement

TEA & COFFEE