



Christmas 2018

Two Courses 25

Three Courses 30

Includes a complementary glass of Prosecco

STARTERS



French Onion Soup served with gruyere cheese croutons v
Prawn, Salmon and Crayfish Cocktail with brandy rose sauce and walnut bread
Ham Hock, Caper and Parsley Terrine accompanied by apple chutney
Baked Field Mushrooms with a goats cheese and rocket salad v

MAINS



Traditional Roast Turkey with all the trimmings g
and rosemary roast potatoes, Brussel sprouts with chestnuts and smoked bacon, orange glazed carrots

Cranberry and Cashew nut Roast v g vg
and rosemary roast potatoes, Brussel sprouts with chestnuts and parmesan, orange glazed carrots

Honey Glazed Salmon with ginger g
sauté new potatoes, orange glazed carrots and red cabbage

Minted Barnsley (Lamb) Chop with redcurrant and rosemary jus g
accompanied by garlic and spring onion creamed potatoes, thyme glazed carrots and organic peas

DESSERT



Christmas Pudding and brandy sauce
Lemoncello Pana Cota mixed winter fruit compote and our shortbread biscuit v
Chocolate Orange Contrave Mousse with vanilla cream and our brandy snap v
Kingcott Kentish Blue Cheese and a glass of Vintage Port v g



Mince Pies

Coffee and Mint Chocolates

PRICES INCLUDE VAT AT THE CURRENT RATE
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED FOR PARTIES OF 6 OR MORE
A 25% DEPOSIT WILL BE REQUIRED TO SECURE YOUR RESERVATION
Please consult any member of staff if you have concerns about **ALLERGENS**
g Gluten Free; v Vegetarian; vg Vegan