



# Christmas Party Menu

**3 COURSES MONDAY - THURSDAY £27**

**3 COURSES FRIDAY - SUNDAY £35**

*Available from Friday 1st  
December by pre-order only*

*£10 deposit per person to be  
paid upon booking*

**To book, call us on: 01304 840 325**

## STARTER

Confit Duck, Potato & Spring Onion Croquette,  
Poached Egg, Hollandaise (GF)

King Prawn & Sun Blushed Tomato Puff Pastry  
Tart, Bloody Mary Mayonnaise, Dressed Rocket  
(GF)

Wild Mushroom & Chestnut Pate, Toasted  
Focaccia, Spiced Onion Chutney (N)

Carrot & Butternut Squash Soup, Spiced Ciabatta  
Croutons, Toasted Pumpkin Seeds

## MAIN

*All Mains are Served with Buttered Greens & Brussels  
Sprouts*

Roast Turkey Crown, Pig-in-Blanket Stuffing, Roast  
Potatoes, Parsnip Puree, Roasted Carrot, Gravy  
(GFO)

Braised Featherblade Of Beef, Garlic & Thyme  
Mashed Potato, Roasted Onion, Red Wine Jus (GFO)

Baked Cod Loin Chunk, Parmentier Potatoes, Lime  
Beurre Blanc (GF)

Brie en Croute with Cranberry & Sage, Roasted  
Potatoes, Parsnip Puree, Gravy (GFO)

## DESSERT

Fruity, Sticky, Christmas Pudding, Amaretto  
Custard, Boozy Cherries

Vanilla Creme Brulee, Mulled Berry Compote,  
Ginger Shortbread (GF)

Sticky Toffee Pudding, Caramel Sauce, Banana  
Ice Cream (VG)

Duo of Kentish Cheese with Cranberry, Fig  
Chutney, Crackers (GFO)

*Please speak to our team about allergies and dietary requirements*

V - Vegetarian | VG - Vegan | GF - Gluten Free  
| GFO - Gluten Free Option | N - Nuts