



## A FESTIVE FEAST FOR THIS CHRISTMAS

### TO START



#### OAK SMOKED MACKEREL FONDUE

*Lightly smoked & bound in a creamy mature cheddar & chive sauce with crispy bread for dipping*

#### SPICED CARROT & BUTTERNUT SQUASH SOUP

*With ground toasted coriander seeds to give a deep, fuller flavour, ribbon of fresh cream*

#### CHOP HOUSE STYLE CHICKEN LIVER PATE & MELBA TOAST

*Made with traditional farmhouse butter & fresh English herbs, served with caramelized red onion jam*

#### SEARED FOREST MUSHROOMS & POACHED HEN'S EGG

*Served on a toasted granary crouton with Madeira reduction cream sauce*

#### CORNET OF WEALD SMOKED SALMON & WARM WATER PRAWNS

*Salad of avocado, pink grapefruit & winter leaves, horseradish & dill crème fraiche*

### THE MAIN

All served with seasonal steamed vegetables & potatoes

#### BUTTER BRAISED BLACK FEATHER TURKEY

*Kentish cobnut & cranberry stuffing, pigs in blanket, ladle of stockpot gravy*

#### PAN ROASTED ROMNEY MARSH RUMP OF LAMB

*Marinated in rosemary & crushed garlic, topped with a beer mustard & herb crumb, Merlot & redcurrant glaze, pea shoots*

#### TWICE BAKED TUSCAN PORK BELLY WITH ITS OWN GRAVY

*"Tuscan" blend of aromats, slow roasted red onion, apple & cinnamon relish*

#### CRISPY CRUMBED LEMON & PARSLEY HAKE FILLET

*(Hake a member of the cod family but with a soft velvety texture & more sustainable for our oceans)  
Bed of crushed minted peas, hot tartar sauce*

#### MELTY PORTOBELLO, SPINACH & BRIE WELLINGTON

*Madeira cream sauce*

### TO FINISH

#### TRADITIONAL STEAMED CHRISTMAS PUDDING

*Vanilla & brandy cream*

#### CHRISTMAS PAVLOVA

*Roasted chestnut meringue, fresh clementine & cranberries bound in vanilla cream, cranberry drizzle*

#### TURKISH DELIGHT PANACOTTA

*Rose water scented set cream, topped with lashings of milk chocolate shavings, pistachio shortbread*

#### HOT BANANA & PECAN CREPE

*Homemade butterscotch sauce, vanilla ice-cream*



**ALL MEAL CHOICES MUST BE PRE-ORDERED AT LEAST ONE WEEK IN ADVANCE**

**PRICES:**

3 COURSE MIXED MEAL CHOICE ~ £19.50  
2 COURSE MIXED MEAL CHOICE ~ £15.50



**PRICES:**

SET MENU ~ 3 COURSES £17.50  
SET MENU ~ 2 COURSES £14.50

