

CHRISTMAS MENU

Starters

Warm Beetroot & Brie Salad (v + gf)
with chicory and hazelnuts

Ham Hock & Pickled Carrot Terrine (gf)
with capers and pickled onions

King Prawn & Smoked Salmon Platter (gf)
with lemon and Marie Rose sauce

Spiced Parsnip & Butternut Squash Soup (ve + gf)

Mains

Traditional Roast Turkey* (gf)
with roast potatoes, seasonal vegetables, pigs in blankets, stuffing, and gravy

Kentish Beef Brisket (gf)
with roast potatoes, seasonal vegetables, and red wine sauce

Grilled Seabass (gf)
with herb crushed new potatoes and white wine sauce, with seasonable vegetables

Sweet Potato & Red Onion Pie (ve + gf)
with roast potatoes, seasonal vegetables, stuffing, gravy, and red onion chutney

Dessert

Traditional Christmas Pudding (v +gf)
with brandy sauce

Chocolate Truffle Brownie Torte (ve + gf)
with plant-based vanilla ice cream

Apple & Blackberry Crumble (v)
with crème anglaise

Followed by Tea, Coffee and Mini Mince Pies (gf)

Allergens: v- vegetarian | ve- vegan | gf – gluten free

* Gluten-free option with Pork stuffing.