

Christmas Lunch Menu 2018

Starters

Mushroom & Celeriac Soup

Cheese straws

Trio of Smoked Seafood

Smoked salmon, smoked mackerel fishcake, smoked trout mousse tart,
wasabi mayonnaise & mix leaves

Ham Hock Pea Terrine

Sweetcorn relish, asparagus, radish & micro herbs.

Sorbet

Black currant

Main Course

Traditional Roast Turkey

Pork, raisins, Sage & onion stuffing, cranberry & apple sauce
Seasonal Kentish vegetables, crispy roast potatoes in duck fat

Grilled Centre Cut Fillet 8oz

Red wine sauce with thyme, Yorkshire pudding
Seasonal vegetables, crispy roast potatoes in duck fat

Baked Salmon Pinwheel

Grilled tiger prawn, sprouting broccoli & herb roasted swede

Beetroot Risotto

Parmesan basket, roasted root vegetables.

Desserts

Traditional Christmas Plum Pudding

Homemade brandy sauce

Egg Nog Cheese Cake

Brandy snap, candid walnut & winter berry compote

Selection of British & Continental Cheeses

Apple plum chutney & Honey

Coffee and mince pies