

CHRISTMAS DAY LUNCH

Please advise us of dietary requirements.

Roasted Butternut Squash Soup

Basil pesto, olive bread croute (vegan without croute)

Trio of Seafood

Smoked salmon, watercress & mackerel fishcake, shrimp cocktail, baby leaves, mango salsa and dill mayonnaise

Chicken, Duck & Red Onion Terrine

Mixed baby leaves and toasted ancient grain loaf

Traditional Roast Turkey

Homemade pork, raisins, sage and onion stuffing, cranberry & orange sauce, traditional gravy, seasonal Kentish vegetables and crispy roast potatoes in duck fat

Roasted Striploin of Beef With Rosemary

Red wine sauce with thyme, Yorkshire pudding, Kentish seasonal vegetables and crispy roast potatoes in duck fat

Grilled Jumbo King Prawn Stuffed Seabass

Seafood Mousse, white wine & grape sauce, sautéed spinach and Lyonnaise potatoes

Baby Leeks, Aubergine, Parsnip & Peppers Lasagne

Buffalo mozzarella, balsamic glaze, rocket salad and focaccia bread

Traditional Christmas Plum Pudding

Homemade brandy sauce

Golden Nugget Vanilla Cheesecake

Forest fruit coulis

Selection of Farmhouse & Continental cheeses

Crackers, celery, grapes and plum chutney

Coffee & Mints

All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.