



Festive Menu

Book your Christmas party with us, and enjoy...

TO START

Roasted parsnip soup, garlic croutons, hazelnut, rustic bread (ve/gfo)

Oak smoked salmon, capers, chopped egg, shallots, sourdough (gfo)

Rosary goats' cheese & caramelised red onion tart, house salad (v)

Pressed confit duck terrine, fig chutney & toasted brioche (gfo)

Tempura crispy cauliflower, sweet chilli sauce, chilli, spring onion (ve/gfo)

MAINS

Free range turkey ballotine, pigs in blankets, bread sauce & cranberry compote

Slow-smoked beef brisket, roasted bone marrow, roasted tomatoes (gf)

Pan-fried sea bass fillet, samphire, baby potatoes, crayfish & lobster sauce (gf)

All served with goose fat roast potatoes and seasonal vegetables

Smoked aubergine, quinoa, vegan feta, pomegranate, chestnut (gf)

Roast winter squash ravioli, wild rocket, sage & chestnut butter (v)

DESSERT

Balfour Christmas pudding, brandy custard (gfo)

Chocolate truffle cake, preserved cherries, Chantilly cream

Caramel & pecan tart, clotted cream (v)

Winter fruit salad, lemon sorbet (ve/gf)

Kentish cheese plate, chutney, quince & biscuits (£5pp supplement) (gfo)

£55 PER PERSON



Speak to our team to book now
and allow us take care of the big day.