

Christmas Day Lunch 2021

Starters

Smoked Fish terrine with Garlic Prawns and creamy Horseradish

or

Serrano Ham, Clementine & Buffalo Mozzarella with a fresh Mint Salad

or

Asian-style Sticky Roasted Quail on a tangy , leafy salad

or

Caramelised fresh Figs with Grilled Halloumi and Rocket drizzled with a little Honey dressing

or

Red Onion, Conference Pear and Camembert Tart

Carvery Course

A selection of Roasted meats with all the traditional trimmings, a choice of 8 fresh Vegetables, homemade rich gravy .

or

Baked Whole Seabass stuffed with Cherry Tomatoes, Lime & Dill

or

Vegetarian Chestnut Loaf with Sweet Potato & Apricots

Dessert Course

Traditional Luxury Homemade Christmas Pudding with Brandy Butter

or

Black Cherry and Rum Chocolate Log with luxury Ice-cream

or

Hazelnut and Baileys Meringue Cake with fresh double Cream

or

Apple and Cinnamon Filo Strudel with Madagascan Vanilla Ice-cream

or

Chequers Kentish Board with fruit and a glass of Ruby Port

Coffee with Mince Pies

£75.00 pp (£35.00 for children under 10yrs)

Service not included...

£25.00pp non-refundable deposit required to confirm your booking

