

CHRISTMAS DINNER

55- per guest



STARTERS

Roast Chestnut of Hinxden Cream Soup  

With Toasted Sourdough Fingers

Pressed Ham Hock Terrine 

With Tracklements Piccalilli and Toasted Sourdough

Two Scottish Hand Dived Scallops  

With Slow Roasted Kentish Apple (Supplement 2-)

Individual Baked Camembert 

With Port & Cranberry Sauce and Toasted Sourdough

MAINS

Roast Norfolk Black Feathered Turkey 

Pigs in Blankets, Kentish Sprouts, Roasted Root Vegetables, Roast Potatoes, Turkey Jus.

Oven Roasted Scottish Salmon  

Kentish Sprouts, Roasted Root Vegetables, Creamed Mashed Potatoes, White Wine Reduction.

Butternut Squash, Kentish Kale and Apricot Roast  

Kentish Sprouts, Roasted Root Vegetables, Roast Potatoes, Vegan Jus

8hr Slow-Braised Lamb Shank 

Kentish Sprouts Roasted Root Vegetables, Creamed Mashed Potatoes, Red Wine Jus.

AFTERS

Christmas Pudding 

With Hinxden Cream and Brandy Fire

Chocolate Mirrored Torte  

With Vegan Ice Cream

Kentish Apple Crumble 

With Custard.

Two Scoops of Kentish Ice Cream  

Maple & Walnut, Salted Caramel or Vanilla

CHEESE

"Everyone knows the moon's made of cheese" - Wallace & Gromit, 1989

A Small Selection of Kentish Cheeses with Artisan Biscuits  

(Supplement 4-)

A choice of Fortnum & Masons Tea or our Signature Coffee and petit fours

Finished with a complimentary digestive from the trolley.

-  Suitable for Vegetarians
-  Suitable for Vegans
-  Vegan on Request
-  Gluten Free
-  Gluten Free on Request
-  Suitable for Pescatarians