

CHRISTMAS LUNCH

45- 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

Kentish Apple Crumble 

With Custard

Chocolate Mirrored Torte  

With Vegan Ice Cream

Two Scoops of Kentish Ice Cream  

Maple & Walnut, Salted Caramel or Vanilla

 Suitable for Vegetarians

 Suitable for Vegans

 Vegan on Request

 Gluten Free

 Gluten Free on Request

 Suitable for Pescatarians