

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

Individual Baked Camembert
With Port & Cranberry Sauce
and Toasted Sourdough

Two Scottish Hand Dived Scallops
With Slow Roasted Kentish Apple (Supplement 2-)

MAINS

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

Butternut Squash, Kentish Kale and Apricot Roast
Kentish Sprouts, Roasted Root Vegetables, Roast Potatoes,
Vegan Jus

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

8hr Slow-Braised Lamb Shank
Kentish Sprouts Roasted Root Vegetables, Creamed Mashed
Potatoes, Red Wine Jus.

THE GRILL * Uncooked Weight

Premium 28-day hung British beef from trusted farms in the South-east, matured for exceptional tenderness and rich, full flavour.

Minute Steak

Sirloin 8oz*
Supplement 4-

Fillet 6oz*
Supplement 8-

Chateaubriand 16oz*
Supplement 25-

*With a Choice of: Triple Cooked Chips / White Truffle Mashed Potatoes
And: Hollandaise/Truffle Hollandaise / XO Peppercorn Sauce / Red Wine Jus*

Side Dish: Five Garlic King Prawns

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