

CHRISTMAS DINNER 2026

50- per guest



STARTERS

Soup du Jour

With Toasted Sourdough Fingers

Prawn Cocktail

With Mixed Leaves and Marie Rose Sauce

Gravlax

With Rye Bread (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.

Vegan Roast

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

Sirloin 8oz

With Triple Cooked Chunky Chips and Café de Nucleus Butter (Supplement 2-)

AFTERS

Christmas Pudding

With Hinxden Cream and Brandy Fire

Chocolate Mirrored Torte

With Vegan Ice Cream

Gluten Free Sticky Toffee Pudding

With Vanilla Ice Cream

Traditional Yule Log

With Hinxden Cream

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 a mince pie.