



3 Course Festive Menu

Available Lunch & Evening

Sunday – Thursday Lunch | £24.95

Sunday – Thursday Evening | £24.95

Friday & Saturday Evening | £29.95

£10pp non-refundable/non-transferrable deposit required to book

Pre-Order & Menu Choices due no later than 3 weeks prior

STARTERS

Retro Prawn Cocktail

With Oak Smoked Salmon, Spring Onion, Cucumber, Plum Tomato & Granary Bread

(Can be made Gluten Free upon Request)

Chicken & Roast Thyme Pate

With Chilli Jam & Warm Homemade Bread

(Can be made Gluten Free upon Request)

Roasted Root Vegetable Soup

Served with Curried Oil & Onion Bhaji & Homemade Bread

MAINS

Black Feathered Turkey Crown

Or

Hereford Sirloin of Beef

Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips,

Glazed Winter Sprouts, Buttered Roasted Chestnuts, Yorkshire Pudding & Roast Meat Gravy

(Can both be made Gluten Free upon Request)

Pan-Fried Fillet of Salmon with Fresh Water Prawns

Served with Crushed New Potatoes, Buttered Spinach & a Chardonnay Dill Fish Velouté

(Can be made Gluten Free upon Request)

Traditional Nut Roast

With Roast Potatoes, Mash Potatoes, Glazed Carrots & Parsnips, Glazed Winter Sprouts,

Buttered Roasted Chestnuts & Vegan Gravy

DESSERTS

Traditional Christmas Pudding

With Brandy Cream

Fifi's Melting Chocolate Sphere

Served with Honeycomb Ice Cream, Vanilla Foam & Salted Caramel Sauce to Melt

(Can be made Gluten Free upon Request)

Banoffee Pie

Served with Caramelised Bananas & Hot Toffee Sauce

Kentish Cheese & Biscuits

With Homemade Chutney