



## 3 Course Festive Menu

Available Lunch & Evening

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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 Heavenly Chocolate

*Chocolate Brownie Stack with Melting Middle, Berry Cream & White Chocolate Sauce. Served with Honeycomb Shards.*

Banoffee Pie

*Served with Caramelised Bananas & Hot Toffee Sauce*

Kentish Cheese & Biscuits

*With Homemade Chutney*