



Christmas Menu

To Start With

Celery and Kentish Blue Soup with Herb Croutons

Ham Hock Terrine with Crispy Bread and Homemade Piccalilli

Cream Wild Mushroom and Truffle Bruschetta with Rocket Salad

Potted Crab with Toasted Granary Bread and a Wedge of Lemon

Hot Smoked Salmon with Sweet Pickled Cucumber

Mains

Free Range Bronze Turkey with Goose Fat Roast Potatoes, Honey Roast Parsnips, Stuffing and Yorkshire Pudding

Roast Rack of Shottenden Lamb with a Rosemary and Thyme Crust, Goose Fat Roast Potatoes and Lamb Jus

Confit Duck Leg with Sweet Braised Red Cabbage, Goose Fat Roast Potatoes and a Cranberry Jus

Salmon, Crab and Potato Cake with Braised Chard and a Light Dill Sauce

Mixed Nut Loaf with Roast Potatoes, Honey Roast Parsnips, Cranberry and Apple Compote and Yorkshire Pudding

Sweets

Christmas Pudding with Homemade Amaretto and Cognac Butter

Orange Posset with a Sweet Cranberries and Brandy Snap

Chocolate and Chestnut Pavlova

Vanilla Panna Cotta with a Warm Spiced Berry Compote

Classic Sherry Trifle

Followed By

Cheese and Biscuits

Coffee and Mints

£34.00