

## STARTERS

Prawn and Crayfish Cocktail on a bed of mixed salad, drizzled with Marie Rose Sauce, served with Brown Bread & Butter *(gf)*

Chicken, Duck and Red Onion Terrine with homemade Chilli Jam, served with Orange and Rocket Salad *(gf)*

Fresh Tomato and Basil Soup sprinkled with Feta Snow served with Crusty Slice *(gf)*

Crispy Breaded Brie Wedges with a homemade Cranberry & Orange Dip

## MAIN COURSES

Traditional Roast Turkey, Porker in a Parka, Star Stuffing and Cranberry Sauce. *(gf)*

Traditional Roast Beef with Horseradish Sauce and/or English Mustard. *(gf)*

Crackling Belly of Pork, Star Stuffing and Apple Sauce. *(gf)*

All the above served with Roast Potatoes, Yorkshire Pudding, Fresh Seasonal Vegetables and Gravy.

Salmon Fillet on a bed of Wilted Spinach with a Champagne and Pink Peppercorn Sauce. Served with Buttered New Potatoes, Broccoli and Fine Beans *(gf)*

Vegetarian homemade Broccoli and Blue Cheese Tartlet, served with Buttered New Potatoes and homemade Crunchy Apple and Cranberry Coleslaw

## DESSERTS

Traditional Christmas Pudding served with Brandy Sauce or Fresh Cream

Salted Caramel Cake served with Fresh Cream

Bailey's Cream Filled homemade Chocolate Profiteroles served with Fresh Cream

Toblerone Cake served with Mint Choc Chip Ice Cream *(gf)*

Cool Vanilla Ice Cream & Liqueur. Choose from Tia Maria, Cointreau or Disaranno *(gf)*

Kentish Cheese Board (+ £2.50 supplement) *(gf)*

**Served from Friday 1<sup>st</sup> December to Saturday 23<sup>rd</sup> December 2017**

TWO COURSES £17.50 THREE COURSES £22.50  
Christmas Crackers and After Dinner Mint included.

Booking required, and Guests need to choose their menu selections in advance, thank you.

*If any guests have any particular dietary requirements please let us know.  
(gf) - this dish can be prepared gluten free*

*Wishing all our customers  
Old and New a Very Merry Christmas  
and a Happy New Year*