

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

**Available from Saturday 5th December
to Wednesday 23rd December 2020
e mail: starrolvenden@btconnect.com**

www.starrolvenden.co.uk



THE  STAR

CHRISTMAS MENUS

“ KEEPING IT LOCAL FOR 2020!!”

BOOKINGS NOW BEING TAKEN

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STARTERS

Classic Prawn Cocktail on a bed of Mixed Salad,
drizzled with Marie Rose Sauce,
served with Brown Bread & Butter *(gf)*

Chicken Liver Pate, laced with Scotch Whiskey,
Red Onion Chutney & Mixed Salad *(gf)*

Homemade Leek and Potato soup , topped with Crispy Onions
served with Crusty Slice *(gf)*

Southern Fried Chicken goujons , garlic mayo, on a bed of mixed leaves.

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

Festive Baked Salmon fillet, with rich parsley sauce served with Kentish potatoes, and Kentish Vegetables.

Homemade Broccoli Quiche served with Kentish New potatoes and salad.



DESSERTS

Traditional Christmas Pudding
served with Fresh Cream, ice cream or custard.

Classic Individual Lemon Meringue Pie
served with Fresh Cream

Blackcurrant and Prosecco cheesecake served with Fresh cream or ice cream.

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

Served from Saturday 5th December to Wednesday 23rd December 2020

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

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