



CHRISTMAS MENU

16th NOV – 24th DEC

3 courses £25

Winter wild mushroom soup, scent of garlic & truffle oil

Chicken liver mousse with port jelly & toast

Ashmore cheese, hazelnut, roasted beetroot & chicory salad

Roast Kent turkey, chestnut stuffing and all the trimmings

Confit duck, creamy mash potato, roasted root vegetables

port & duck sauce

Fillet of local cod, soft poached egg, roast parsnip bubble,

chive hollandaise

Chestnut & watercress Haggis, roasted root vegetables

Traditional Christmas pudding, brandy cream

Pear tart tatin, honeyed mascarpone

Traditional sherry trifle

Kentish cheese selection, oatcakes, Peen's chutney

(cheese board - £3 supplement)