

We're open every day throughout Christmas including Christmas Eve till late (*kitchen till 8pm*) and Christmas Day (*12-4pm*)  
**Please enquire with a member of staff for more details.**

The Goudhurst Inn, Cranbrook Road,  
Goudhurst, Cranbrook TN17 1DX

**01622 814 717**

[www.thegoudhurstinn.com](http://www.thegoudhurstinn.com)  
[info@thegoudhurstinn.com](mailto:info@thegoudhurstinn.com)



**£145 WINTER BREAK SPECIAL**

DINNER  
BED AND  
BREAKFAST  
Includes room, the Festive menu, flight of wine and bottle of Hush Heath Sparkling Apple Wine.  
Nov 26th – Dec 23rd

**RECOVERY BRUNCH MENU**

NEW YEARS DAY & BOXING DAY  
available 11am - 7pm

**ASK A MEMBER OF OUR TEAM ABOUT NYE PACKAGES**



Please use the pre-order forms available from a member of staff when confirming choices. Gluten Free and Vegan diet options are available on request. Allergy information available, please let us know in advance of special requests.



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**CHRISTMAS 2018  
FESTIVE CELEBRATIONS**



[www.thegoudhurstinn.com](http://www.thegoudhurstinn.com)

26TH NOVEMBER TO 24TH DECEMBER

£25

LUNCH  
12-5pm



## FESTIVE CELEBRATIONS



£30

DINNER  
5pm onwards

### TO START

Spiced parsnip soup with thyme infused croutons (A)

\*

Smoked trout with celeriac and beetroot carpaccio,  
drizzled with clementine dressing (B)

\*

Potted pulled pork, spiced butter served with apple jam  
and crusty bread (C)

\*

Pear and Kentish Blue salad,  
rosemary roasted almonds and pomegranate (D)

### MAIN COURSE

Free range turkey ballotine with all the trimmings (A)

\*

Roast fillet of cod with lemon and olive crust, spinach  
and braised puy lentils, parmentier potato (B)

\*

Gnocchi Parisienne, wild mushroom, cavolo nero,  
crumbled goat's cheese and pine nuts (C)

\*

Braised ox cheek with red wine and fresh herbs, chestnut mushrooms,  
confit shallots, bacon and pomme purée (D)

### PUDDING

Hush Heath pudding with brandy crème anglais (A)

\*

Vanilla panna cotta, ginger and pineapple salsa (B)

\*

Almond and chocolate Bakewell tart (C)

\*

Kentish cheeseboard, quince, fruit chutney and The Captain's Crackers (D)  
(£3 supplement)

£70

PER PERSON



## CHRISTMAS DAY LUNCH 12-5PM



£35

CHILDREN UNDER 12

*Glass of Balfour 'Leslie's Reserve' on arrival with selection of Kentish anti pasti*

### TO START

Squash & cumin soup with cheesy toast (A)

\*

Sloe gin cured salmon with feta and samphire (B)

\*

Pressed ham hock, fennel and orange,  
with mustard mayonnaise and sourdough (C)

\*

Red onion tart, mulled pear, candied walnuts,  
goat's cheese and endive (D)

*Mojito and G&T Lollipops*

### MAIN COURSE

Individual beef Wellington, Chantenay carrots and pinot noir jus (A)

\*

Free range turkey ballotine with all the trimmings (B)

\*

Pan-fried stone bass, confit potato, wilted kale,  
lobster and mussel bisque (C)

\*

Applewood dumplings with roasted and puréed squash,  
sage crisps and sprout leaves (D)

### PUDDING

Hush Heath pudding with brandy crème anglais (A)

\*

Vanilla panna cotta with honeycomb and passion fruit (B)

\*

Raspberry and chocolate profiteroles, dried raspberry crumble,  
with shaved white chocolate (C)

\*

Kentish cheeseboard, quince, fruit chutney and The Captain's Crackers (D)