

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

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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

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)