

FESTIVE MENU

2 COURSES £24.00 3 COURSES £29.00

Available 27th November - 23rd December

£10 deposit per person required for parties of 6+

STARTERS

①

Red velvet beetroot soup, crumbled Kentish Blue

②

Sloe mulberry gin cured salmon, celeriac remoulade and Chef's focaccia

③

Pickled turnip, foraged mushroom and goat's curd salad

④

Chicken liver parfait, sourdough toast and hedgerow chutney

MAINS

①

Free range turkey ballotine, pancetta wrapped chipolatas,
bread sauce and cranberry compote

②

Braised beef brisket, spiced red cabbage and Bordelaise sauce

③

Roast hake fillet, sea vegetables and crayfish butter

④

Spinach & ricotta cannelloni, roast red pepper sauce

All served with goose fat roast potatoes, buttered new potatoes and seasonal vegetables

DESSERTS

①

Hush Heath Christmas pudding with brandy crème anglais

②

Vanilla cheesecake, winter berry compote

③

Chocolate pistachio tart, salted caramel and Chantilly cream

④

Kentish cheese board, quince and biscuits (£3.00 supplement)

A discretionary 10% service charge will be added your final bill, all of which goes to the staff. Minimum booking number of six apply. T's and C's Apply.