

# FESTIVE MENU

*at The Goudhurst Inn*



## STARTERS

**Curried squash & apple velouté**, *mozzarella crostini, pumpkin seeds (v)*

**Cured pastrami salmon**, *malted melba, dill, cream cheese, cornichons*

**Roast beetroot & vegan 'feta' salad**, *citrus reduction, smoked almonds, burnt shallot purée, sourdough toast (ve)*

**Pork & quince ballotine**, *roast garlic & sage purée, lamb's lettuce, radish, brioche toast*

## MAINS

**Butter-roast Turkey crown**, *garlic & rosemary roast potatoes, caramelised carrots & parsnips, cranberry & roasted walnut stuffing, Yorkshire pudding, pigs in blankets, jus*

**Pan-seared sea bass fillet**, *butter-braised carrot, port reduction, clementine, lemon, fennel, chervil & samphire salad*

**Spiced confit duck leg**, *Parmentier potatoes, wild mushrooms, kale, blackberry jus*

**Vegan pumpkin & sage tortelloni**, *chicory, orange, juniper & caper citrus reduction (ve)*

## DESSERTS

**Stout-soaked Christmas pudding**, *vanilla Chantilly, pickled redcurrant confiture*

**Chocolate brownie**, *peanut brittle, white chocolate sauce, banana ice cream*

**Advocaat 'Snowball' sorbet**, *candied Maraschino cherry*

**Sticky date sponge**, *miso caramel, coconut ice cream*



**£38 FOR 3-COURSES**

**From Monday 21st November  
- Saturday 24th December**

*Pre-booking & pre-order essential*

### BALFOUR WINE OFFER

Complimentary glass of Balfour 1503 sparkling for each guest\*

*\*If you book your festive party with us by Sunday 30th October. Applicable to festive menu bookings only.*