

CHRISTMAS DAY

at The Goudhurst Inn

ON ARRIVAL

Glass of Balfour 1503 fizz

STARTERS

Liquorice cured salmon, *beetroot, tostada, fennel, kohlrabi, apple, lime*

Jakes cider and onion velouté, *Ashmore cheddar, apple, crostini, smoked almonds*

Vegan 'scallops', *king trumpet mushroom, celeriac, tarragon, pickled prunes*

Chicken liver parfait, *brioche melba, white grape, raisin chutney*

AMUSE BOUCHE

Green apple sorbet, Raspberry sherbet

MAINS

Marmalade glazed turkey crown, *pecan & chestnut stuffing, duck fat roast potatoes, pigs in blankets, Yorkshire pudding, caramelised parsnips, sprouts, Parma salt, butter glazed carrots, jus*

Roast gurnard, *winter mushrooms, sprouts, chilli bouillabaisse, coriander, potato pavé, broccolini*

Burnt leek, *field mushroom, cashew cheese & shallot wellington, potato boulangère, caramelised parsnips, sprout tops, roasted vegetable pan jus*

Jakes IPA & soy braised short rib, *chimichurri creamed potatoes, butter glazed carrot, broccolini, pistachio, Parma ham, crumb, veal reduction*

DESSERTS

Rum-soaked Christmas pudding pavê, *whipped brandy butter, pickled cranberries*

Brulée'd lemon tart, *basil, meringue, strawberry powder, blackberries*

63% salted chocolate cremeux, *peanut, banana ice cream*

Miso caramel cheesecake, *speculoos, smoked almonds, chocolate sauce*

Locally sourced cheeses, *artisanal biscuits, quince pâté de fruits, red onion marmalade*

**ADULTS: £90 PER PERSON
WITH A £30 DEPOSIT**

Pre-booking & pre-order required



**CHILDREN: £35 PER PERSON
WITH A £15 DEPOSIT**

(12 years old & under)