



CHRISTMAS
MENUS



CHRISTMAS

menus

thegoudhurstinn.com
info@thegoudhurstinn.com
01580 211451

For bookings of more than 12 guests, contact charlie@balfourhospitality.com
A £20 deposit per person is required for party bookings, and £50 per person for Christmas Day.
Visit our website for full terms & conditions.



CHRISTMAS DAY

£100 PER PERSON

STARTERS

Pressed ham hock, chicken & pistachio terrine, pickled cucumber, buttered toast

Rye Bay scallops, parsnip puree, parsnip crisps, bacon crumb

28-day aged carpaccio of beef, Dijon mustard mayonnaise, parmesan & rocket salad

Jerusalem artichoke & caramelised shallot tart, truffle cream (ve)

MAINS

Cranberry & sage stuffed turkey, bacon, goose fat potatoes, pigs in blankets,
Yorkshire pudding, bread sauce, turkey gravy

Individual fillet of beef wellington, goose fat potatoes, red wine sauce

Pan roast cod fillet, Moons Green chorizo rosti, mussels, clams, samphire, Skye's chardonnay & cream sauce

Wild mushroom & Crown Prince squash wellington, roasted potatoes, cavolo nero, red wine gravy (ve)

*For the table: Clementine & hazelnut sprouts, caraway carrots, honey-roasted parsnips,
winter spiced braised red cabbage, cauliflower cheese*

DESSERT

Christmas pudding, brandy cream, redcurrants (v)

Whisky crème brûlée, 'hobnob' biscuit (gf) (v)

Dark chocolate fondant, boozy cherries, vanilla pod ice cream (ve)

Clementine & stem ginger tart, ginger ice cream (gf) (v)

Artisan cheese plate +£5 per person

TO FINISH

Christmas pudding, brandy cream, redcurrants (v)

A £50 deposit per person is required for Christmas Day bookings.
Visit our website for full terms & conditions.



FESTIVE PARTY

£45 PER PERSON

STARTERS

- Carrot, caraway & clementine soup, toasted hazelnuts, home baked focaccia (ve) (gfo)
- Crispy parsnip & celeriac rosti, rose harissa squash puree, caramelised red onions (ve) (gfo)
- Potted hot smoked salmon, onion & apple pickle, hot buttered toast (gfo)
- Pressed ham hock & quince terrine, pickled cucumber, home baked focaccia crostini (gfo)

MAINS

- Lemon & thyme butter roasted turkey crown, duck fat roast potatoes, pigs in blankets, sage & red onion stuffing, turkey gravy (gf)
- Cranberry & chestnut nut roast, roasted potatoes, red wine sauce (ve)
- Sticky braised beef cheek, bone marrow mashed potatoes, red wine sauce (gf)
- Pan-fried hake fillet, saffron turned potatoes, sea beets, coconut & chilli broth (gf)
- For the table: Clementine & hazelnut sprouts, glazed carrots, honey-roasted parsnips, and winter spiced braised red cabbage*

DESSERT

- Traditional Christmas pudding, brandy custard
- Dark chocolate brownie, cherry ice cream, cherry compote (ve)
- Clementine & stem ginger cheesecake, orange sorbet (v)
- Artisan cheese plate, spiced chutney & crackers + £5 per person