

FESTIVE EVENT MENU 2026

STARTERS

ROASTED TOMATO SOUP (DF, GF, V, VG)
basil oil

PORK & PISTACHIO TERRINE (DF, GF)
wrapped in pancetta with wholegrain mustard mayo & baby leaf salad

KING PRAWN AND CRAYFISH COCKTAIL (DF, GF)
Marie rose sauce, baby gem lettuce

PANKO CRISPY BREADED GOATS CHEESE (V)
(gf adaption available on request only?)
served with a cranberry and chilli jam and a mixed leaf salad

MAINS

SLOW ROASTED TURKEY BREAST (DF)
(gf adaption available on request only)
served with a Cumberland pig in blanket, sausage meat, sage and onion stuffing,
rosemary roast potatoes, seasonal vegetables and turkey and thyme jus

CONFIT ROLLED SHOULDER OF LAMB (DF, GF)
served with rosemary roasted potatoes, seasonal vegetables and a mint jus

PAN SEARED FILLET OF CHALK STREAM TROUT (DF, GF)
served with preserved lemon, crushed Kentish new potatoes & sauce Normande

POTTIMARON SQUASH JALOUSIE (DF, GF, V, VG)
with roasted chestnut sauce, tenderstem broccoli & pistachio pesto

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)
with brandy sauce

GINGER & ORANGE CHEESECAKE (V)
with raspberry

DOUBLE CHOCOLATE CHIP BROWNIE (V)
with dark chocolate sauce

CIDER POACHED PEAR
with Kentish honey syrup & Scillian lemon sorbet (df, gf, v, vg)

TEA OR FILTERED COFFEE WITH PETIT FOURS