

Festive Five Course Menu

Starters

Spiced pumpkin soup, toasted pumpkin seeds and oil with docker sourdough

Chicken bacon and mushroom terrine with grain mustard, pickled walnut, cornichon and sage oil

Whipped mackerel with pickled cucumber, dill and toasted docker sourdough croute

Intermezzo

Spiced winter pear sorbet with calvados

Mains

Turkey ballotine with a chestnut and sage sausage stuffing wrapped in streaky bacon, fondant potato, chestnut puree, glazed carrot, parsnip and brussels served with a turkey and white wine jus

Baked hake fillet served with roasted pink fir potatoes, buttered samphire, burnt lemon finished with a garlic and dill butter emulsion

Root vegetable pie served with fondant potato, chestnut puree, glazed carrot, parsnip and brussels finished with a vegan gravy

Desserts

Homemade Christmas pudding with Cointreau and orange cream

Crème caramel with cinnamon doughnuts filled with spiced pear puree

Vegan chocolate delice with orange granita and mango sorbet

Selection of Kentish and British cheeses with frozen grapes, crackers, celery and a Spiced fruit chutney

Petit Fours

Mini chocolates and mince pies

Tea or Coffee

Groups of 1-15 £45.00 Per Head

Groups of 15+ £40 Per Head