

Festive Four Course Menu

Starters

Pumpkin Velouté with toasted hazelnuts, creme fraîche and pumpkin seed oil
Pan-seared Scallops with burnt pear puree, black pudding croquettes & perry compressed pears
Guinea Fowl rillet with date gel, pickled walnuts and toasted dockers sourdough

Mains

Skate wing with a brown shrimp and caper butter with samphire burnt lemon and buttered pink fur potatoes
Sage and cranberry stuffed Turkey breast wrapped in smoked bacon with fondant potato, parsnip puree, glazed brussels and jus
Miso-glazed baby aubergine, bulgar wheat and kimchi stir fry with a lime miso and coriander dressing

Desserts

Homemade Christmas pudding with Cointreau and blood orange cream
70% dark chocolate cremeux with espresso mousse, smashed blackberries and milk ice cream
Vegan chocolate mousse with blood orange granita & passionfruit sorbet
Selection of Kentish and British cheeses with frozen grapes, crackers, celery and a Spiced fruit chutney

Petit Fours

Homemade miso fudge, cherry marshmallow & Vegan chocolate peanut truffle
Tea or Coffee

Groups of 1-15 £40.00 Per Head

Groups of 15+ £36 Per Head