



Festive Menu

2 COURSE SET MENU £32

3 COURSE SET MENU £39

STARTERS

Spiced carrot, ginger & coconut soup VG GF

Smoked salmon, poppy seed creme fraiche, beetroot, endive, salmon caviar GF

Cep croquettes, pickled wild mushrooms, truffle aioli, watercress V

Coppa Tipo Parma ham, preserved figs, toasted pine nuts, Parmesan, pickled fennel GF contains nuts

DINNER

Bacon-wrapped roast turkey, cranberry stuffing, pigs in blankets, roast potatoes, Brussel sprouts, and red wine gravy GFA

Pan-fried sea bream, chargrilled leeks, confit potatoes, celeriac remoulade, crab bisque GF contains fish and crustacean

Parsnip and sage risotto with roast shallots, crispy Savoy cabbage, maple & mustard dressing GF VG

Confit duck leg, truffle potato gratin, braised red cabbage, carrot puree, thyme sauce GF

DESSERT

Christmas pudding, brandy sauce GFA VGA

White chocolate mousse, cranberry compote, Prosecco poached pear, shortbread GFA

Vanilla cheesecake, mango & passionfruit salsa, lime sorbet

Kentish cheeseboard, grapes, celery, quince jam GFA Contains celery £4 supp

Pre-order is essential.

A discretionary service charge of 12.5% will be added to your bill.

Dietary requirements must be requested at the time of pre-order. Allergens are available on request.