



## **Christmas Food Service Times & Menus**

### **Christmas Eve—A La Carte Menu**

12pm—2:30pm

### **Christmas Day—Set Menu**

12pm—3:30pm

### **Boxing Day—CLOSED**

### **New Years Eve—Set Menu £45 per guest**

12—2:30pm / 6pm—9pm

### **New Year's Day—2 courses £20/ 3 courses £24 Menu**

12pm—3:30pm

## **New Year's Eve 2017**

Blackberry Bellini or Glass of Prosecco

Blowtorched pigeon breast, celeriac puree, crushed hazelnuts, cranberry jus

Smoked haddock pate, curried mayonnaise, soft boiled hen's egg

Goat's cheese cheesecake, red pepper coulis, beetroot salad (v)

Stour Valley game terrine, homemade chutney, toast

Beautiful butternut squash soup with pumpkin seed pesto

The sharing board for two (proper pork scratchings, chicken liver parfait, homemade terrine & chutney & homemade sausage rolls)

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Beautiful Broadstairs bouillabaisse, Winterdale Shaw cheese, aioli & garlic croutes

Roast crown of partridge, chestnut puree, glazed parsnip, bread sauce & game chips

Flat Iron steak, triple cooked chips, salad & homemade ketchups

Cod loin, salmon & crayfish ravioli, fish cream & wilted spinach

Crispy parmesan polenta, trio of cauliflower, tomato & shallot dressing, crispy sage

Duck for two people, roasted breast and duck leg cottage pie, served with beautiful kale, confit carrots & orange sauce

Slow braised Lamb shoulder for two or four guests, dauphinoise potatoes, seasonal vegetables & proper lamb jus

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Flourless chocolate cake, mulled berries, crème fraiche, toasted pistachios

Lemon posset with homemade white chocolate & cranberry biscotti

Salted caramel tart with gingerbread ice cream

The favourite homemade ice creams (honeycomb, gingerbread, cinnamon)

The Great British cheeseboard, homemade toasts & port jelly (£2 supplement)

Corner house sharing dessert; a selection of all our delicious desserts!

***£45 per guest***