



Christmas Party Menu 2018

Available from 23rd November – 23rd December 2018
£35 for 3 courses

Smoked mackerel pate, pickled cucumber, fennel cracker

Pork, prune & hazelnut terrine, tomato chutney

Chicken liver parfait, port jelly & toast

Celeriac & apple soup, roast chestnuts (v)

Sharing board for 2; chef's selection of homemade starters for 2 people to share

Roast turkey thigh with all the festive trimmings

Goat's cheese & pistachio fritters, butternut, beetroot, sage (v)

Stour Valley game suet pudding, beautiful kale & redcurrant jus

Herb crumbed cod loin, winter ratatouille, crab sauce, mash

Confit pork belly, black pudding hash, braised kale, Biddenden's cider jus

Slow braised Romney Marsh Lamb for 2 or 4 people, dauphinoise potatoes & seasonal vegetables

Rabbit for 2, roasted saddle, braised leg & ham suet pudding, kale, warm piccalilli

Christmas pudding, brandy butter & pouring cream

Kentish gypsy tart, mulled berries, crème fraiche

Lemon posset, white chocolate & cranberry biscotti

Chocolate mousse, salted caramel, peanut brittle

Corner House honeycomb ice cream

Great British cheese board (£2 supplement)