

Festive Set Menu

Must be booked in advance and pre ordered – not available on Sundays

2 courses for £32

3 courses for £39

*Cheese option for dessert for an additional £4pp
Add tea or coffee and mince pies for an additional £3pp*

Starters

Spiced parsnip soup, marmite and parsnip tuile, burnt onion dust

Pan seared quail breast, orange syrup glaze, pickled mushroom, tarragon

Kohlrabi gnocchi, sauteed spinach, vegan parmesan, red cabbage puree (v)

Pan seared gurnard, tomato velouté, paprika oil, shaved fennel salad

Mains

served with seasonal vegetables

Roast breast of turkey, herb roasted potatoes, pigs in blankets, cranberry stuffing, roast squash puree, red wine jus

Stuffed butternut squash, herb roasted potatoes, parsnip crisps, squash puree and all the trimmings (v)

Pan seared duck breast, duck leg bonbon, spinach and lemongrass puree, kohlrabi fondant, soy caramel jus

Baked hake fillet, onion and potato puree, herb emulsion, braised red cabbage, pickled silverskins, burnt onion dust

Desserts

Brandy infused Christmas pudding, spiced crème anglaise, candied cranberry

Chocolate cheesecake, orange caramel, chocolate shards

Farriers double chocolate brownie, hot chocolate sauce, honey comb ice cream

Sticky toffee pudding, vanilla ice cream, toffee sauce

Selection of Kentish cheeses, rosemary and sea salt crackers, plum and redcurrant jam (+£4pp)

Set menu and buffet options must be booked and pre ordered in advance. Pre orders for all festive set bookings are required no later than 5 days in advance. A deposit of £10 per person will be taken to secure the booking for set menu option. Cancellation of festive set bookings must be no later than 7 days prior to the event, after which the deposit will be non-refundable. A discretionary 10% gratuity will be added to your bill on the day. All gratuities go directly to all staff on duty.