

# Christmas Menu

## STARTERS

### Roast Cauliflower Soup

Toasted pumpkin seeds, truffle oil and sourdough bread. (V) (GF)

### Duck Liver Parfait

Red onion marmalade and toasted brioche. (GF)

### King Prawn & Smoked Salmon Cocktail

Bloody mary 'marie rose' sauce, avocado, baby gem salad served with sourdough bread. (GF)

## MAIN COURSES

### Roast Turkey

Duck fat roast potatoes, sage & onion stuffing, pigs in blankets, brussel sprouts, honey-glazed carrots and a rich cranberry and red wine jus. (GF)

### Pan-Seared Sea Bass

Crushed new potatoes, with wilted spinach, roasted cherry tomatoes, caper & lemon butter sauce. Gf

### Braised Beef Short Rib

Slow cooked in red wine and herbs served with creamy mashed potatoes, roasted winter vegetables and a thyme jus. (GF)

### Wild Mushroom, Chestnut & Cranberry Risotto

Honey roasted carrots and fresh parmesan. (V) (GF)

## DESSERTS

### Traditional Christmas Pudding

Brandy custard and winter berries. (V) (GF)

### Chocolate & Salted Caramel Tart

Gingerbread crumb base, chantilly cream.

### Festive Cheese Board

Selection of regional cheeses, savoury biscuits, apple & cranberry chutney, grapes, walnuts, chestnut honey. (GF)

**2 Courses £25.95 | 3 Courses £29.95**

£10 per person non-refundable deposit required to confirm booking with the remaining balance due one week prior to your arrival.

Available 1st December-11th January (not Available, 24th, 25th, 26th, 31st december)

(V) = Vegan Option Available, (GF) = Gluten Free Option Available



The Kents

