

FESTIVE MENU

3 COURSES
ADULT £40 | CHILD £25

STARTERS

CHICKEN LIVER & BRANDY PARFAIT

Artisan bread, pickled shallot, 1698 beer onion chutney, dressed watercress

SPICED BUTTERNUT SQUASH & CHESTNUT SOUP ^(V)

Beetroot and sage crisps, crème fraîche, sourdough farmhouse bread

CRISPY TEMPURA SPROUTING BROCCOLI ^(VG)

Roasted garlic aioli, toasted almond and lemon zest crumb

GIN CURED SMOKED SALMON

Capers, dill, horseradish and butter dressing, watercress and radish salad

CARAMELISED ONION & KENTISH GOAT'S CHEESE TART ^(V)

Slow braised onions, confit cherry tomatoes, dressed rocket salad

MAINS

LARCH FARM ROAST TURKEY

Pigs in blankets, sage and onion stuffing, crispy roast potatoes, Yorkshire pudding, seasonal vegetables, spiced cranberry sauce, homemade gravy

ROASTED BEETROOT, SPINACH & MUSHROOM WELLINGTON ^(VG)

Cranberry and orange stuffing, crispy roast potatoes, seasonal vegetables, onion gravy

SLOW BRAISED HIGHLAND VENISON

Creamed chive potatoes, pickled winter cabbage, glazed carrots, port and cranberry sauce

FESTIVE BURGER

Aged beef burger, pork and sage stuffing, turkey bacon, cranberry sauce and buttermilk ranch dressing, pigs in blankets, chips, dipping gravy

HERB CRUSTED ROAST HADDOCK LOIN

Herb and lemon crumb, thyme Pommes Anna potato, wilted spinach, prosecco and chive sauce

PUDDINGS

TRADITIONAL DOUBLE STOUT CHRISTMAS PUDDING ^(V)

Brandy butter and butterscotch custard

CHOCOLATE & ORANGE SLICE ^(V)

Marinated morella cherries and clotted cream

PROSECCO POACHED PEAR ^(VG)

Vanilla ice cream, raspberry sauce, gingerbread crumb

VANILLA BEAN CHEESECAKE ^(V)

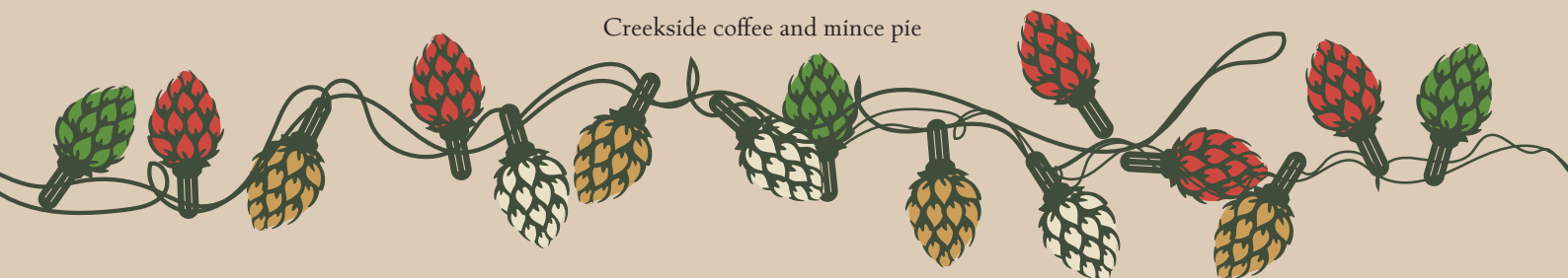
Clock House Farm mulled berry compote, hazelnut toffee brittle, berry sauce

KENTISH CHEESE BOARD ^(V)

A selection of charcoal, seeded and buttermilk biscuits, spiced apple and sultana chutney

TO FINISH

Creekside coffee and mince pie



All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. Full allergen/calorie information is on our website Christmas page. (V) = Vegetarian (VG) = Vegan.