



PEARSON'S ARMS

Boxing Day Brunch

To Start.....

Roast Local Celeriac Soup, Smoked Chicken & Chestnut Dumpling, Shaved Truffle 7

Oak Smoked Monkfish, Whitstable Oyster Mousse, Shaved Radish, Dill 9

Roast Breast of Wood Pigeon, Chicken liver Parfait Cannelloni, Roast Baby Beets, 8
Fermented Gem Lettuce

Cornish Crab Tian, Avocado Puree, Crisp Radish, Toasted Dill 9

Warm Smoked Applewood Cheese Mousse, Pickled & Scorched Onions,
Toasted Onion Brioche V 7

To Follow.....

Roast Norfolk Bronze Turkey with Traditional Garnish, Roasted Chestnuts with Brussel Sprouts,
Honey Roasted Parsnips & Marjoram Roasting Juices 16

Herb Crusted Fillet of Atlantic Cod, Tomato Fondue, Tender Stem Broccoli, Poached Quail Egg's,
Hollandaise 18

Roast 40 Day Aged Sirloin, Celeriac Puree, Beef Dripping Potatoes, Yorkshire Pudding,
Shallot Jus 18

Poached Natural Smoked Haddock, Bubble & Squeak, Poached Hen's Egg, Buttered Spinach,
Grain Mustard Fish Cream 16

Slow Cooked Honey Roasted Berkshire Ham, Truffle Infused Triple Cooked Chips,
Fried Free Range Egg's 16

Side Dishes All 3.50

Garlic Creamed Spinach	Triple Cooked Chips
Cauliflower Cheese with Smoked Winterdale Cheese	Leek & Bacon Gratin
Beef Dripping Roast Potatoes	Pig's in Blankets
Crushed Carrot & Swede	Thin Chips

To Finish

Pearson's Christmas Pudding, Berry Compote, Brandy Crème Anglaise 7

Caramelized Clementine Tart, Blood Orange Sorbet, White Chocolate Snow 7

Dark Chocolate, Caramel & Peanut Parfait, Caramelized Banana's, Coffee Cream 8

A Selection of British Cheeses, Biscuits & Chutney 9
Roquefort, Canterbury Cobble, Scrumpy Sussex, Stongate Goats Cheese, Barber's 1833

Warm Caramelised Vanilla Rice Pudding, Winter Berry Sorbet, Lemon Madeline 8