

STARTERS

Set Menu Drink on Arrival

Prawn & Crayfish Cocktail

Marie Rose Sauce, Baby Gem Lettuce, Avocado, Melba Toast

Ham Hock Croquettes

Ham Hock Croquette, Piccalilli, Crushed Walnuts, Mixed Leaves

Four Cheese Pâté 🕠 🕱







Red Onion Chutney, Selection of Bread Rolls

MAINS

Roasted Turkey Crown

Honey & Mustard Glazed Gammon

Jim's Butchers, Sirloin of Beef Served Pink

All Served with, Honey & Thyme Glazed Roasted Parsnips, Crispy Pancetta & Chestnut Brussel Sprouts, Buttery Carrot & Swede Mash, Roasted Garlic & Herb Potatoes, Stuffing, Pigs in Blankets & Yorkshire Pudding

Fish Pie

White fish, Salmon, Smoked Haddock, Tiger Prawns & Boiled Eggs topped with Dill Mash. Mustard Cream Sauce served seasonal Greens

Chestnut Roast







Mushroom & Rice Chestnut Roast, Cranberries & Pumpkin Seeds, Served with, Honey & Thyme Glazed Roasted Parsnips, Chestnut Brussel Sprouts, Buttery Carrot & Swede Mash, Roasted Garlic & Herb Potatoes & Yorkshire Pudding

DESSERTS

Chocolate Torte

Chocolate Torte, served with Bailey's Chantilly

Pearson's Christmas Pudding

Brandy Custard

Kentish Cheeseboard

Choose from our selection of Local Cheeses, with Crackers & Chutney, Dried Fruit, Walnuts & Celery Sticks