



PEARSON'S ARMS

BOXING DAY BRUNCH

To Start.....

Roast Spiced Parsnip Soup, Apple , Walnuts, Crème Fraiche, Toasted Sourdough V 7

Whole Baked Camembert, Honey, Garlic & Thyme, Toasted Baguette V 9.50

Mussels Cooked In Kentish White Wine 'Mariniere' With Parsley, Garlic & Cream Sauce, Warm Garlic Bread 8

Anti Pasti Platter; Charcuterie Meats, Local Cheeses, Smoked Mackerel, Stuffed Peppers, House Pickles, Olives, Toasted Baguette 15 for two to share

Prawn & Crayfish Cocktail, Marie- Rose Sauce, Avocado, Roasted Peppers, Crisp Iceberg Lettuce 8

Eggs Benedict, Toasted English Muffin, Cured Ham, Poached Eggs, Hollandaise Sauce 8

To Follow.....

Roast Norfolk Bronze Turkey with Traditional Garnish, Roasted Chestnuts with Brussel Sprouts, Honey Roasted Parsnips & Marjoram Roasting Juices 18

Pearsons Fish Pie with Creamed Potatoes & Melted Cheese, Buttered Broccoli 15

Slow Cooked Honey Roasted Berkshire Gammon, Thin Chips, Fried Free Range Eggs 14

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas, Tartare Sauce 16

Local Crab Linguini with Chilli & Lime, Crab Cream Sauce 17

Butternut Squash Tart, Pine Nut & Herb Crumb, Pomme Puree, Baby Carrots, Sage & Shallot Velouté V 14

Side Dishes All 3.75

Braised Red Cabbage v GF

Cauliflower Cheese with Smoked Winterdale Cheese v

Pigs In Blankets

Crushed Carrot & Swede v

Triple Cooked Chips

Selection of Our Vegetables 5 v GF

Thin Chips

Grilled Tenderstem Broccoli, Flaked Almonds v

To Finish

A Selection of British Cheeses, Biscuits & Chutney 9

Pearsons Christmas Pudding, Berry Compote, Brandy Crème Anglaise 7

Warm Maple Pecan Tart, Winter Berries, Chantilly Cream 7

Sticky Toffee Pudding, Honeycomb, Butterscotch Sauce, Vanilla Ice Cream 7

Brioche French Toast, Cinnamon, Berries, Clotted Cream 7

Dark Chocolate & Caramel Delice, Sugared Almonds, Vanilla Ice Cream 8