

## STARTERS

### PRAWN & LOBSTER COCKTAIL

Served with a warm sourdough roll

### CELERIAC & ROASTED GARLIC SOUP

Served with chives, pine nuts & bloomer bread

### CHICKEN, APRICOT & TARRAGON TERRINE

served with toast bloomer

## MAINS

### TRADITIONAL TURKEY

Served with home roast potatoes in duck fat, homemade stuffing, heritage carrots, honey roasted parsnips, pigs in blankets, brussel sprouts and homemade gravy.

### LOIN OF BEEF WITH A PEPPER AND HERB CRUST

served with mushroom stuffing, heritage carrots, horseradish mash, with a red wine jus

### MONKFISH WRAPPED IN SMOKEY BACON

with sweet potato mash, shredded sprouts with chestnut and cranberries, served with an orange butter sauce

### VEGAN NUT ROAST

Served with roasted potatoes, homemade mushrooms stuffing, heritage carrots, roasted parsnips, brussel sprouts and homemade vegan gravy.

## DESSERTS

### STICKY TOFFEE CHRISTMAS PUDDING

served with either clotted cream ice cream, French brandy cream or custard. (traditional gluten free Christmas pudding available)

### PANETTONE BREAD & BUTTER PUDDING

served with either mince pie ice cream or custard

### PROSECCO SORBET

with raspberry and strawberry popping bubbles

### LOCAL KENT & SUSSEX CHEESE BOARD

with a selection of biscuits and pickles

*£85.00 per person*

