

THE
COASTGUARD

CHRISTMAS



Available from
21st Nov - 30th Dec
2 courses £32
3 courses £38

TO START

Chicken spring rolls ~ hoisin, ginger, sweet chilli dip & Asian chilli slaw

Butternut squash, ginger & hot honey soup ~ parmesan, sourdough (v, veo, gffo)

Hot smoked salmon ~ bloody mary crème fraiche, red chicory, toasted seeds (gff)

Baked Camembert ~ candied nuts, apple chutney, hot honey ciabatta crisps (n, gffo, v)

TO FOLLOW

Kentish turkey breast ~ pork, cranberry & sage stuffing, pigs in blankets, roast potatoes (gff) plus sprouts with chestnuts (n), roast root vegetables, braised red cabbage

Sweet potato & spinach Wellington ~ sweet potato, spinach, sage, onion seeds (veo) plus sprouts with chestnuts (n), roast root vegetables, braised red cabbage

Braised beef featherblade ~ sweet potato mash, Merlot, smoked bacon, baby onions, parmesan roast parsnip (gff)

Seabass fillet ~ charred baby gem, new potatoes, cream, leeks, roast red pepper & almond (gff, n)

8oz sirloin steak ~ triple-cooked chips, red wine & shallot butter, watercress (8.0 supp.) (gff)

DESSERT

Blonde Christmas pudding ~ ginger caramel ice cream, cinnamon tuille (v, gff)

Bramley apple crumble ~ custard (v, gff, veo)

White chocolate brûlée ~ cranberries, gingerbread biscuit (v, gffo)

Baileys chocolate cheesecake ~ hazelnut & tonka bean ice cream (v, n)

Cheeseboard ~ British cheeses, apple chutney, grapes, oat cakes (4.0 supp.) (gffo)

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available gff = gluten-free-friendly*
gffo = gluten-free-friendly option available. All other items contain gluten.

* We've made these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet. However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.

A 10% discretionary service charge will be added to the bill for tables of 8 or more