

CHRISTMAS MENU 2026

SET MENU | £100 PER PERSON

ON ARRIVAL

GLASS OF FIZZ

WARM ROSEMARY FOCACCIA, PESTO BUTTER (V)



STARTERS

ROASTED BUTTERNUT SQUASH & CHESTNUT SOUP

Hazelnut crumb, crispy sage & Gilda sourdough. (V) (N) (VG option available)

HOUSE-SMOKED DUCK BREAST

Pickled cherries, celeriac remoulade, crispy shallots & watercress.

WHIPPED FETA

Heritage beetroot, candied walnuts, micro herbs & balsamic glaze. (V)

CURED SALMON

Horseradish crème fraîche, pickled cucumber, rye crisps & dill oil.

MAINS

NORFOLK BRONZE TURKEY

Pigs in blankets, apricot & chestnut stuffing, duck-fat roast potatoes, maple-glazed carrots & parsnips, Brussels sprouts, Yorkshire pudding & turkey jus.

ROAST ATLANTIC COD LOIN

Cider & wholegrain mustard glaze, charred baby leeks, brown shrimp & caper butter.

WILD MUSHROOM, CHESTNUT & TRUFFLE WELLINGTON

Braised red cabbage, roast potatoes, maple-glazed carrots & parsnips, Brussels sprouts & red wine gravy. (V) (N) (VG option available)

SLOW COOKED FEATHER BLADE OF BEEF

Creamed potato, roasted shallots, braised red cabbage & rosemary jus.



DESSERTS

CHRISTMAS PUDDING

Winter berry compote & brandy custard. (V) (N)

DARK CHOCOLATE DELICE

Honeycomb & vanilla crème fraîche. (V)

SPICED CLEMENTINE & GRAND MARNIER CHEESECAKE

Candied orange, chocolate soil & orange gel. (V)

SELECTION OF KENT CHEESES

Grapes, crackers & apple and pear chutney. (V) £4 supplement

BRAMLEY APPLE CRUMBLE

Warm bramley apple crumble served with vanilla custard. (VG)

WARM MINCE PIES
AND COFFEE

TO FINISH

