

STARTERS

Parsnip & Apple Soup VG, DF, GF

Smoked Duck Breast Salad, with Orange & Toasted Walnuts DF. GF

Classic Prawn Cocktail, with Marie Rose Sauce DF, GF option available

Warm Goats Cheese, set on a bed of Beetroot Salad, finished with a Raspberry Vinaigrette

MAINS

Traditional Roasted Kentish Turkey, served with Roast Potatoes, Pigs in Blankets, stuffing & Seasonal Vegetables

Baked Salmon Fillet, Buttered Potatoes, Tenderstem Broccoli, Tomato, caper & Basil Sauce
GF

Slow Braised Haunch of Venison, in a Rich Port Jus, Served with Mash Potato & Tenderstem Broccoli

Wild Mushroom Risotto, topped with Rocket & Parmesan Cheese V, GF, VG option available

DESSERT

Mango Cheesecake served with Mango Sorbet

Traditional Christmas Pudding, served with Brandy Custard

Mix Selections of Ice-cream & Sorbets Vanilla, Strawberry, Chocolate, Raspberry, Mango & Lemon

£46 PER PERSON

Friday - Saturday Dinner service

Price includes a welcome drink, tea/coffee, 3-course meal and an evening disco.

OUR CHRISTMAS GIFT TO YOU

Book a Festive Feast or Festive Party Night with us and receive a £10 voucher to spend in the early months of 2025! Terms and conditions apply, see our website for further details.

