



# Christmas Menu

Festive Canapés

## First Course

Celeriac and black truffle soup

Pan tossed Prawn and gem lettuce, marie rose dressing

Chicken Liver pate, pear chutney, toasted brioche

Cauliflower panna cotta, warm salad of Barkham blue, chestnut watercress

## Main Course

Roast Turkey, sage and chestnut stuffing, pigs in blankets, roast potatoes,  
Seasonal vegetables

Pan Fried Cod, buttered kale, pearl barley risotto, baby onion and mussel broth

Golden Cross goat's cheesecake, butternut squash, wild mushroom

Roast Rump Of Beef, wilted spinach, shallot puree, chestnut mushroom  
parmentier potatoes, Madeira jus

## Third Course

Traditional Christmas pudding with roasted plums, brandy ice cream

Chocolate bread and butter pudding, banana and praline ice cream

Pineapple and vanilla mousse, coconut rice pudding ice cream

A selection of Kentish Cheeses, Walletts Court chutney, toasted walnut bread

Three Courses £30 per person incl VAT.  
Price includes festive canapés, coffee & petit fours  
Available for tables from 6 to 80 people lunch or dinner, pre-booking is essential  
Menu available from 21st November 2011 until 30th January 2012  
A 10% discretionary Service Charge is added