



DRINK • EAT
SLEEP

NEW YEARS DAY MENU

£45.00 per person

12:00pm-16:00pm

ON ARRIVAL

Champagne/Virgin Bellini

STARTERS

- Spiced parsnip soup, carrot bhaji (gluten, dairy, mustard)
- Pheasant and rabbit terrine, shallot jam, brioche (gluten, sulphites)
- Beetroot cured salmon, horseradish creme fraiche (fish, dairy)
- Warm leek and goats cheese tart, winter leaves, poached pear

MAIN COURSES

- Slow roast top rump of beef, Yorkshire pudding, traditional trimmings (gluten)
- Saddle of Romney marsh lamb, boulangere potato, red cabbage, redcurrant jus
- Hythe bay lemon sole 'Veronique' pink for potatoes, purple sprouting broccoli (fish, dairy)
- Curried pumpkin kedgeree, poached duck egg, mango chutney (mustard, dairy)

PUDDINGS

- Michelle's chocolate brownie, vanilla ice cream (dairy, gluten, eggs)
- Pear and almond tart, clotted whisky cream (dairy, gluten, eggs, nuts)
- Lemon posset, cranberry compote (dairy)
- Kentish cheese board, Miller's crackers, pickles and fruit (dairy, gluten)

TERMS AND CONDITIONS

Maximum table size of 6 people - 50% deposit required at time of booking with the remainder due 14 days prior - A pre-order will be required for the whole table.