



## CHRISTMAS DAY LUNCH

5 Courses

£85 per person

### Starters

**Spicy Squash Soup** (v)(g) Served piping hot with crusty bread

**Salmon Roulade** (g) A light salmon mousse, rolled with thinly sliced smoked salmon served with granary bread and butter

**Wild Rabbit & Hare Terrine** (g) Served with homemade red onion marmalade and sour dough bread

### Main Courses

**Roast Turkey** (can be gluten free) A traditional Christmas meal, served with bread sauce, cranberry sauce and real roast gravy

**Roast Saddle of Venison** (g) Local wild venison, served with a rich port wine sauce and redcurrant jelly

**Lemon Sole Fillet** (g) Local fish, rolled with baby spinach, poached and served with a white wine and cream sauce

**Nut & Cranberry Loaf** (v)(g) A variety of nuts and fresh cranberries combined and served with a wild mushroom and cream sauce

All served with roast and new potatoes and a selection of traditional vegetables

### Desserts

**Christmas Pudding** (v) A rich pudding served with brandy sauce

**Poached Pears in Mulled Wine** (v)(g) Kentish pears poached in lightly spiced red wine served with sweetened whipped cream

**Sherry Trifle** (v) Individual, traditional trifle

### A Cheese Board for each table

A selection of Kentish Cheeses and Biscuits

.....and to finish...

Coffee and Homemade Mince Pie

