



Christmas Day Menu



5 Courses

£85 per person

Starters

Carrot, lentil and orange soup: served piping hot with crusty bread (v)(g)(vg)

Salmon roulade: a light salmon mousse, rolled with thinly sliced salmon and served with granary bread and butter (g)

Smoked ham hock terrine: served with homemade red onion marmalade and sourdough bread (g)

Main Courses

Roast Turkey

The traditional Christmas meat, served with the traditional accompaniments: bread sauce, cranberry sauce and real roast gravy (can be gluten free)

Roast Loin of Wild Boar

Local wild boar served with a rich port wine sauce and apple sauce (g)

Lemon Sole

Local filleted sole, rolled with baby spinach and poached and served with a white wine and cream sauce (g)

Nut and Cranberry Loaf

A variety of nuts and fresh cranberries combined and served with a wild mushroom and cream sauce (v)(g)(vg)

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



Desserts

Christmas Pudding

The traditional dessert, served with brandy sauce (v)(vg)

Poached Pears in Mulled Wine

Kentish pears poached in a lightly spiced red wine and served with sweetened whipped cream (v)(g)(vg)

Chocolate Mousse

A light mousse with a hint of sherry and topped with Chantilly cream

...followed by.....

A selection of Kentish Cheeses: A cheese board for each table



....and to finish..... **Coffee and homemade Mince Pie**



Please Note: (v) = vegetarian; (g) = gluten free; (vg) = vegan

Vegan options available with prior notice



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