

# Christmas Party

Monday 26th November – Sunday 23rd December 2007  
Served daily (except Sundays) from 12pm to 9.30pm  
Lunch £22, dinner Mon-Thu £25pp, Fri-Sat £30pp

## Starter

Cream of carrot & coriander soup, crusty bread (V)  
Fillet of sweet galia melon, winterberries & apricot coulis (V)  
Warm salmon pasta, tomato & tarragon sauce  
Confit duck leg salad, walnut dressing  
Crosthini of wood pigeon, red onion compote

## Main Course

Traditional roast turkey, chipolata, chestnut stuffing  
& cranberry sauce  
Prime Kentish rib eye steak, dauphinois potato  
& rich claret gravy  
Slow cooked venison casserole, roasted root winter vegetables  
Roast ballotine of salmon & dill, grain mustard pomme puree,  
crispy leeks  
Butternut squash risotto of Arborio rice, spinach & parmesan  
shavings (V)

## Dessert

Traditional Christmas pudding, brandy sauce  
Kentish apple & cinnamon crumble, vanilla ice cream  
Dark chocolate mousse, sable biscuit  
Selection of dairy ice cream & fruit sorbet

## Extra course (optional) £4.95

Selection of farmhouse cheeses, celery, grapes, biscuits  
& home made chutney

# Christmas Day Lunch

Tuesday 25th December 2007  
Served from 12pm to 3.30pm  
Adults £55pp, Children £25pp

## Starter

White onion & truffle risotto, pea & Riesling veloute (v)  
Seared tuna loin crusted with poivre rose & coriander,  
balsamic glaze  
Ballotine of chicken & York ham, pistachio, toasted brioche  
Cream of woodland mushroom soup, truffle oil (V)

## Sorbet

Lemon & lime sorbet with it's own liquor (V)

## Main course

Traditional Norfolk turkey, chestnut stuffing, chipolata  
& cranberry sauce  
Kentish roast sirloin of beef, olive pomme puree & bacon,  
red wine & horseradish sauce  
Pan fried sea bass fillet, sweet potato & lobster sauce  
Goat's cheese & pine nut tart, broad beans & tomato coulis (V)

## Dessert

Traditional Christmas pudding, brandy sauce  
Light chocolate mousse, cherry sauce  
Five spices panacotta, apple compote & mulled wine syrup  
Selection of dairy ice cream & fruit sorbet

## Cheese

Selection of farmhouse cheeses, celery, grapes, biscuits  
& home made chutney

## Coffee

Freshly ground coffee & warm mince pies

# New Years Eve Dinner

Monday 31st December 2007

The perfect way to celebrate the coming of the New Year.  
Enjoy a sumptuous 5 course gourmet dinner  
dancing until 2am.  
Served from 7.00pm £55pp

## Starter

Feuillete of wild mushroom, wilted spinach, Duv lentil dressing (V)  
Terrine of Scottish smoked salmon, scallion & saffron  
vinaigrette  
Ballotine of duck foie gras, poached pear, toasted brioche  
Cream of celeriac soup, soft herbs (V)

## Sorbet

Champagne sorbet (V)

## Main course

Pan fried medallions of Scottish beef fillet, haggis potato,  
braised shallot & Claret sauce  
Roast loin eye of Kentish lamb, brioche crumb, ratatouille  
vegetables & rich port wine sauce  
Baked fillet of sole & scallop mousse, creamed spinach  
& pomme a l'Anglaise.  
Goat's cheese risotto of Arborio rice, truffle & roquette salad (V)

## Dessert

Iced chocolate & chestnut parfait, chocolate sauce  
Selection of dairy ice cream & fruit sorbet  
Vanilla bean crème brulee, sable biscuit

## Cheese

Selection of farmhouse cheeses, celery, grapes, biscuits  
& home made chutney

## Coffee

Coffee & home baked Scottish shorties