



BOXING DAY MENU 2024

TO START

Classic French onion soup

Blue cheese croute

King prawn cocktail

Hass avocado, pickled cucumber *(GF and DF options available)*

Marbled orchard reared pork & Godstone chicken terrine

Smoked ham & sweetcorn bon bon, honey mustard gel

Plum tomato & mozzarella puff pastry tart

Balsamic dressed rocket *(Ve option available)*

TO FOLLOW

Sirloin of Sussex beef

Cooked in a mustard glaze, yorkshire pudding, fresh watercress *(GF option available)*

Roast chicken breast

Sage & apricot stuffing, yorkshire pudding

All roasts are served with duck fat roast potatoes, cauliflower & leek cheese, carrots and roasted parsnips

Lemon and Champagne poached Scottish salmon

Fondant potato, baby fennel crisps, sauce veronique, apple foam

Roasted butternut squash, caramelised red onion & spinach pithivier (Ve)

Wilted spinach, parmentier potatoes, sage Pomodoro sauce

TO FINISH

Sticky toffee pudding

Butterscotch sauce, ginger ice cream

Tonka bean creme brulee

Shortbread biscuit

Winter berry Eton mess (Ve)

Chantilly, meringue, winter berry compote

Selection of ice creams & sorbet

Traditional Kentish cheese board selection

Served with tomato chutney, homemade crackers, celery & grapes

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team