



CHRISTMAS DAY

Sample menu - 5 courses for £135 per person

Mulled Cider and Piggy Bits

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Potted Bishopsbourne Goose Leg
Williams Pear & Docker's Sourdough

Crown Prince Squash Soup
Toasted Pumpkin Seeds

Juniper Berry Cured Venison Carpaccio
Mustard Frills & Lord of the Hundreds

Lobster & Crab Cocktail
Marie Rose Sauce & Preserved Lemon

Salt Baked Big Scilia Celeriac
Kentish Blue & Rapeseed Oil

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Roast Longland Farm Turkey
All The Festive Trimmings!

Walmestone Growers Cauliflower "Steak"
Vegan Peppercorn Sauce

Herb Stuffed Porchetta
Elephant Garlic Dauphinoise Potato

Fillet of Rye Landed Brill
Purple Sprouting Broccoli & Cauliflower Puree

Truffled Oyster Mushroom Pappardelle
Winter Tarragon & Golding's Ricotta

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THE PIG's Christmas Pudding
Chapel Down Lamberhurst Brandy Cream

Dark Chocolate Tart
Blood Orange Sorbet

Spiced Apple & Cranberry Crumble
Bird's Custard

Preseved Berry Jelly
Foraged Elderflower Sorbet

Trio of Kentish Cheeses
Captain's Biscuits & Chutney

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Coffee, Tea & Mince Pies

Please speak to the Restaurant Manager if you have any dietary requirements or allergies.