

STARTERS

HONEY ROASTED PARSNIP & CHESTNUT SOUP

Sweet honey roasted parsnips with a hint of roasted chestnut, finished with a swirl of cream and served with a warm ciabatta. (V)(GFA)

BLOODY MARY PRAWN COCKTAIL

North Atlantic prawns dressed in a spiced tomato & vodka Marie Rose sauce, layered with gem lettuce, cucumber and red onion.

BREADED BRIE WEDGES

Panko coated Brie served with a winter spiced cranberry chutney and a dressed salad

MAINS

TRADITIONAL ROAST TURKEY

Basted roast turkey served with crispy rosemary & garlic roasted potatoes, cranberry and chestnut stuffing, Brussels sprouts, honey glazed carrots and a rich homemade gravy

SLOW ROASTED PORK SHOULDER

Stuffed with apricot, chestnut and sage stuffing served with Dijon mustard mash, buttered seasonal veg and rich homemade gravy

PAN ROASTED SALMON FILLET

Buttered seasonal greens, lemon & herb crushed new potatoes, served with a tarragon champagne cream sauce

VEGAN PITHIVIER

Puff pastry filled with mushrooms, spinach, butternut squash & chestnuts, served with sprouts, buttered carrots & roast potatoes (VE)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Packed with brandy soaked dried fruits, a hint of winter spices and served with a brandy anglaise

WINTER SPICED APPLE & BLACKBERRY CRUMBLE

Hints of cinnamon, star anise and vanilla, served with a choice of custard or vanilla ice cream

BLACK FOREST CHOCOLATE POT

Silky rich Belgian milk chocolate on a bed of buttery biscuit crumb topped with a boozy black forest compote and served with a homemade ginger biscuit

Optional Extras:

Kentish Cheese Board A selection of local cheeses with biscuits, grapes & chutney (£5 supplement)

Flight of Port Three 50ml tasters (Ruby, Tawny & LBV) (£7.50 supplement)

Vegan options available upon request

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free. Please ask a member of staff if you require more allergen information.
A discretionary service charge of 10% will be added to your bill.



2 Courses for £29.95

3 Courses for £34.95

Including table decorations

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Hooden Bar & Grill

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Why not add
a glass of fizz
or a Christmas
cocktail?

