

PEARLY COW

£ 1 0 5 PER PERSON

BITES

Parmesan gougères

Perigord Truffle baked Whitstable oyster

FIRST COURSE

Clementine and gin cured salmon, horseradish cream, dill

FISH COURSE

Stone bass, Chapel Down butter sauce,
Exmoor caviar, rainbow chard

MAIN COURSE

Roast Kelly bronze turkey, sage stuffing, pigs in blankets

SERVED FAMILY STYLE

Cauliflower cheese, roast potatoes, Brussel sprouts with chestnuts

MAIN COURSE

Christmas pudding, brandy sauce

or

Chocolate and hazelnut delice, vanilla sweet cream

*Add a kentish cheeseboard with crackers,
fig & tomato chutney for an additional £ 1 2 PER PERSON*

CHRISTMAS DAY LUNCH

Five-course tasting menu

