



Christmas

AT *The*
KITCHEN

STARTERS

Soup of the day, homemade bread & Netherend Farm butter

Goat cheese and beetroot salad, watercress and aged balsamic

Chicken and ham hock terrine, piccalilli gel, pickled vegetables, sourdough toast

MAINS

Roast turkey breast, onion & sage stuffing, pigs in blankets, red wine turkey gravy
*Family service of vegetables on the table -
Honey glazed parsnips & carrots, buttered sprouts, braised red cabbage, roast potatoes*

Butternut squash & sage risotto, gran levanto shavings, sautéed wild mushrooms

Pan fried sea bass fillet, crushed potatoes, roasted cauliflower, caper butter sauce

DESSERTS

Traditional Christmas pudding, brandy custard

Vanilla buttermilk pannacotta, pomegranate, shortbread crumb

Chocolate ganache tart, clementine sorbet

1 COURSE £19.00
2 COURSES £25.00
3 COURSES £32.50