

THE GREYHOUND CHARCOTT

Christmas Festive Menu

TO START...

Homemade Whisky & Dill Salmon Gravadlax, honey glazed beetroot, Rusbridge granary toast

Honey Roast Parsnip & Celeriac Soup, finished with parsnip crisps, crusty bloomer

Homemade Local Game Terrine, house piccalilli, Rusbridge granary toast

Wild Mushroom & Chestnut Croquettes, mature cheddar centre, rich cranberry sauce

Skewered Ginger Chicken on butternut squash, pomegranate & red cabbage salad, honey & ginger dressing

THE MAIN EVENT...

Traditional Appledore Free Range Roast Turkey, Stidolchs smoked pig in blanket with all the festive trimmings

Fillet of Hake with cheddar & herb crumb, crushed new potatoes, parsnip puree, cavolo nero

Duo of slow braised Pheasant in creamy cider and bacon sauce, pickled red cabbage, herby mashed potato and honey roasted parsnips

Stidolchs Farm Reared Double Lamb Chop, herby mashed potato, roasted celeriac and butternut squash, minted gravy

Cranberry & Lentil Bake, parsnip puree, roasted potatoes, pickled red cabbage and Cumberland sauce

ON TO THE DESSERT...

Homemade Christmas Pudding with rich brandy custard

Spiced Mulled Plum & Shortbread Bake topped with stem ginger ice cream

Salted Caramel and Dark Chocolate Torte with thick clotted cream

Pistachio Creme Brulee, homemade stem ginger shortbread

Trio of Kentish Cheeses with festive ale chutney and crackers

2 Course Menu £23 per head / 3 Course Menu £28 per head

PLEASE NOTE A NON REFUNDABLE DEPOSIT OF £10 PER PERSON IS PAYABLE TO SECURE BOOKING. ALL DIETARY REQUIREMENTS MUST BE CONFIRMED UPON BOOKING, COMPLETE WITH PRE-ORDER FORM, PLEASE NOTE A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL GROUPS OF 6 OR MORE, ALL TIPS GO STRAIGHT TO OUR STAFF HERE. MENU RUNNING 28TH NOVEMBER - 21ST DECEMBER 2019.

THE GREYHOUND CHARCOTT, LEIGH, TONBRIDGE, KENT TN11 8LG

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