

Gatekeeper Christmas Day Menu

Starters

On arrival - a glass of Prosecco!

Curried parsnip soup with carrot crisps and a warm homemade bread roll (ve)

Ham hock & smoked chicken terrine with pear & fig chutney & toasted homemade bloomer

Smoked mackerel & horseradish mousse with toasted homemade bloomer

Sweet chilli & lime crevettes with toasted home-made bloomer

Spicy vegetable & chestnut samosas served with cool minted yoghurt dip (v)

Gatekeeper prawn cocktail - our chef's take on the classic - prawn & crayfish in a spiced Marie Rose sauce with pink grapefruit, samphire and crispy little gem lettuce

Palate cleanser - Champagne sorbet

Mains

Roast turkey ballotine wrapped in Parma ham with bacon & chestnut Brussel sprouts, winter spiced braised red cabbage, honey roasted parsnips and carrots, sage & cranberry sausage-meat stuffing, pig-in-a-blanket, garlic & herb roasted potatoes crowned with a Yorkshire pudding

A vegetarian version of the above with nut roast or butternut squash (can also be made vegan on request)

Pan-seared sea bass fillet with egg noodles, sautéed courgettes and shitake mushrooms and a laksa broth with king prawns

Haunch of venison braised in red wine and served with potato & celeriac mash and a winter vegetable tagine

Mushroom & Canterbury blue cheese Wellington with thyme-buttered crushed new potatoes, Cavalo Nero and a blackcurrant & red wine jus

Desserts

Charred apple parfait with black cherry purée and black sesame brittle

Dark chocolate torte with orange-scented chantilly cream (ve)

Classic Christmas pudding with custard, ice cream or brandy sauce

Sticky toffee pudding with custard or ice cream

Cheese & Crackers; a selection of cheeses from Canterbury cheesemakers, crackers, Etchinghill pear & fig

Includes tea/coffee and mini mince pies at the end of your meal

£100 per head
Children £60

