

4 & 19 DECEMBER 2026

MASQUERADE BALL MENU

LETS BEGIN

WOOD SMOKED SALMON ROULADE

Pickled cucumber, Kentish radish.

KENTISH HAM HOCK TERRINE

Kentish cauliflower, brioche.

SPICY KENTISH PARSNIP VELOUTÉ ^(VE)

Curried Kentish apple, chilli oil.

MAIN EVENT

ROAST TURKEY

Apricot stuffing, honey glazed pig in blanket, rosemary and garlic roast potatoes, seasonal vegetables, pot roast turkey gravy.

FILLET OF SOUTH COST HAKE

Herb crusted new potatoes, French beans, dill white wine sauce.

ROAST VEGETABLE WELLINGTON ^(VE)

Spinach, confit shallots and basil velouté.

ALLERGEN & CALORIE INFORMATION

V = vegetarian

VE = vegan

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes.

If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones. Adults need around 2000 Kcal a day.

SOMETHING SWEET

CLASSIC CHRISTMAS PUDDING

Cranberries, brandy sauce.

PASSIONFRUIT CHEESECAKE

Mint, mango.

CHOCOLATE MOUSSE

Candied hazelnut and chocolate soil.