



CHRISTMAS DAY LUNCH 2025

130,00 per adult or 65,00 per child aged 12 and under

BELLINI & CANAPÉS ON ARRIVAL

CAULIFLOWER & CHESTNUT SOUP ^{PB} | ^{GF}
herb oil

SALT-BAKED CARROT ^{PB} | ^{GF}
parsnip humous, pickles, nut crumb, herb oil

CHICKEN & HAM HOCK TERRINE ^{GF}
brioche toast, tomato chutney

PRAWN COCKTAIL ^{GF}
docket sourdough toast, cos lettuce, pickled cucumber, bloody mary sauce

TAYWELL ELDERFLOWER SORBET ^{PB} | ^{GF}
passion fruit, popping candy

ROAST BRONZE TURKEY FROM LONGLAND FARM ^{GF}
roast potatoes, maple parsnips and all the trimmings

BEETROOT WELLINGTON ^{PB}
hasselback potatoes, maple parsnips, crispy kale, chestnut mushroom puree, red wine miso gravy

SUPREME OF SALMON
fondant new potatoes, kale, butternut squash puree, red wine sauce

ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING ^{GF}
roast potatoes, carrots, maple parsnips, pan gravy

All main courses are served with a selection of traditional Winter vegetables from Watts Farm in Kent

CHRISTMAS PUDDING
martell vs brandy sauce

LEMON TART ^V
vanilla ice cream, poached pear

SALTED CARAMEL CHEESECAKE ^{PB} | ^{GF}
taywell lime sorbet, hazelnut praline

ARTISAN CHEESE FROM KENT ^V | ^{GF}
ASHMORE FARMHOUSE | KINGCOTT BLUE | CANTERBURY CHAUCER
miller's crackers, grapes, celery, plum & apple chutney

COFFEE & MINCE PIES ^{PB}

V = VEGETARIAN | PB = VEGAN / PLANT BASED | GF = GLUTEN FREE | ^{GF} / ^{PB} = CAN BE ADAPTED UPON REQUEST

A discretionary 10% gratuity will be added to your bill which is paid directly to our staff.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.