



THE

KINDERTON



Soup Course

FRENCH ONION SOUP (VGA)

Slow-caramelised onions simmered in a rich stock with a splash of brandy, finished with toasted Gruyere croutons



MEDITERRANEAN GRILLED VEGETABLE TART (V)

Golden flaky puff pastry topped with rich slow-roasted vegetables

DUNGENESS CRAB CAKE

With leek and Pommery mustard ragout, crispy parsnips and broccoli florets

WINTER CHICKEN TERRINE

Tender layers of herb-poached chicken pressed into a delicate terrine with apricot and sage. Served with a beetroot & watercress salad

Main Course

TRADITIONAL ROAST TURKEY

Succulent turkey, slow-roasted to festive perfection. Served with roast potatoes, honey-glazed parsnips, seasonal vegetables, traditional stuffing, pigs in blankets, brussels sprouts, cranberry sauce and gravy

BRAISED LAMB SHANK

Slow-braised lamb shank, finished with a fragrant thyme jus. Served with seasonal vegetables, slow-roasted pumpkin and buttery mash

PAN-SEARED SEABASS

Crisp-skinned seabass fillets finished with caper noisette butter and a squeeze of lemon.

Served with saffron new potatoes and tenderstem broccoli

VEGETABLE WELLINGTON (V)

Seasonal roasted vegetables and spinach wrapped in golden puff pastry. Served with crispy roast potatoes

NUT ROAST (VG)

A savoury blend of seasonal nuts and herbs, baked to a golden finish. Served with roasted root vegetables, seasonal greens, crispy roast potatoes and vegetable gravy

Dessert

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

MELVA PUDDING

A light sponge pudding soaked in citrus-infused syrup, served with toffee sauce, honeycomb & butterscotch ice cream

TRIPLE CHOCOLATE FUDGE CAKE

Served with berry coulis and vanilla ice cream

RASPBERRY & GIN CHEESECAKE (VG)

Served with berry coulis and vegan vanilla ice cream

SPICED APPLE CRUMBLE

Stewed apple, cranberry and cinnamon with a buttery crumble topping





CHEESE & TOMATO BRUSCHETTA (V)

ROAST TURKEY WITH TRIMMINGS

SELECTION OF ICE CREAM

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CHOCOLATE FUDGE CAKE

or HOUMOUS AND VEG STICKS (V)

VEGETABLE WELLINGTON (V)

Advanced Booking Required: Please book by Monday 8th December with a £25 per person deposit.

Cancellation Policy: Cancellations must be made at least 72 hours in advance.

