



CHRISTMAS MENU

STARTERS

'Son of a Gun' Copper Rivet Distillery (Chatham) Cured Mackerel Gravalax
Beetroot & apple slaw & a grapefruit & saffron crème fraiche

Black Pudding Scotch Egg
Wholegrain mustard mayonnaise

Soup of the Day
Charred sourdough (V)

Caramelised Onion & Wild Mushroom Tartlet
Soft herb salad (Ve)

MAINS

'The Hub' Christmas Turkey
Roast turkey breast and thigh, pig in blanket, onion & apricot stuffing, duck fat & thyme roast potatoes, honey-glazed parsnip & carrots, buttered sprouts & turkey gravy

Pan Roasted Loin of Cod
Jerusalem artichoke puree, brown shrimp & tarragon butter, samphire grass & roasted pumpkin

Wild Mushroom, Spinach & Sweet Potato Wellington
Creamy chive mash, mulled Port & redcurrant reduction (Ve)

Roast Pork Loin Fillet
Crispy onion & herb crumb with a creamy cider, smoked pancetta & wild mushroom sauce, sautéed leeks & butter-poached fondant potato

PUDDINGS

Traditional Christmas Pudding
Kentish Tipple Cherry Brandy butter (V)

Chocolate Tartlet
Ginger crumb & raspberry coulis (V)

Clementine & Champagne Sorbet (Ve)

Festive Cheese Board
Selection of local cheeses, quince jelly, biscuits, grapes & apple (V)

Two courses £23.50. Three courses £27.50.

Available day and evening from 12th November. Pre-booking essential – 01580 830932 / info@thehubquarryfarm.co.uk