The Samuel Palmer Festive Menu

STARTER

Torched South Coast Mackerel

Kentish Salt-Baked Heritage Beetroot | Beetroot Ketchup, Dill (F)

Mulled Comice Pear

Mrs Bells Blue Cheese | Pickled Walnuts | Bitter Leaves (D, N, SP)

Duck Liver Parfait

Madeira Jelly | Estate Plum Chutney | Clotted Cream Brioche (D, G, SP)

MAIN COURSE

Poached Corn Fed Chicken Breast

Leg Pressing | Beef Fat Potatoes | Braised Red Cabbage | Sprout Tops | Picolo Parsnips | Chicken Sauce (D, SP)

Mushroom & Cashew Nut Wellington

Château Potatoes | Braised Red Cabbage | Sprout Tops | Red Wine Sauce (G, D, N)

Roasted Cornish Pollock

Jerusalem Artichoke | Kalettes | New Potatoes | Lemon Verbena (D, C, SP)

DESSERT

Christmas Pudding

Brandy Crème Anglaise (G, D, E, SP)

Dark Chocolate Yule Log

Milk Chocolate Ganache | Candied Hazelnut | Praline Ice Cream (G, N, D, E)

British Cheeses

Grapes | Mount Vineyard Chutney | Artisan Crackers (D, E, C, SP) **(£5.00 supplement)**

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3 courses £48 per person
2 courses £39 per person

A discretionary service charge of 12.5% will be added to your bill

(G) – Gluten, (C) – Celery, (E) – Eggs, (F) – Fish, (P) – Peanuts, (SY) – Soy, (D) – Dairy,
(N) – Nuts, (CR) – Crustaceans, (M) – Mustard, (S) – Sesame, (SP) – Sulphur Dioxide, (MO) – Mollusc