



FESTIVE FLAVOURS



48- Per Person

Rochester Seeded Sourdough / Le Beurre Bordier Demi Sel
Staplehurst Rapeseed Oil & Italian Balsamic

STARTERS

King Prawns / Yuzu / Sweet Chilli / Toasted Sourdough

Soup Du Jour / Toasted Sourdough **VE**

Pressed Ham Hock Terrine / Tracklements Piccalilli / Toasted Sourdough

Three Scottish Hand Dived Scallops / Doreen's Black Pudding

Cranberry & Port Reduction (Supplement 3-)

Baked Camembert / Port & Cranberry Sauce / Toasted Sourdough **V**

MAINS

Roast Norfolk Black Feathered Turkey **GF**

Pigs in Blankets, Yuzu Sprouts, Roasted Root Vegetables, Roast Potatoes, Red Wine Jus.

Pan-fried John Ross Jr Aberdeen Scottish Salmon (Supplement 2-) **GF**

Yuzu Sprouts, Roasted Root Vegetables, Creamed Mashed Potatoes, White Wine Reduction.

Nutless Roast **VE**

Yuzu Sprouts, Roasted Root Vegetables, Roast Potatoes, Marmite & White Wine Reduction.

8hr Slow-braised Lamb Shank **GF**

Yuzu Sprouts, Roasted Root Vegetables, Creamed Mashed Potatoes, Red Wine Jus.

French Trim 3 Bone Lamb Rack

Yuzu Sprouts, Roasted Root Vegetables, Creamed Mashed Potatoes, Red Wine Jus.

Butter Roasted Wild Cod **GF**

Yuzu Sprouts, Roasted Root Vegetables, Creamed Mashed Potatoes, Butter & Yuzu Reduction.

PUDDING

Traditional Christmas Pudding / Double Cream/Brandy **GF**

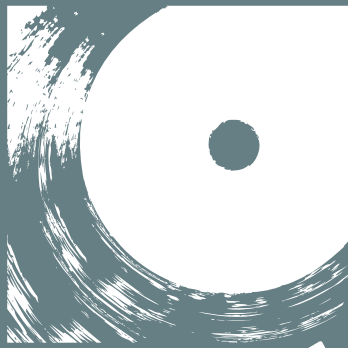
Chocolate Fondant / Rodda's Cornish Clotted Cream **GF**

Christmas Crumble (Apples and Mincemeat) with Custard **V**

Vegan Chocolate Torte/Vegan Vanilla Ice Cream

Cheeseboard (2- Supplement)

A Selection of three British/Kentish/French Cheese,
Crackers, Apricots and Chutney



CAFÉ
NUCLEUS