

MERRY CHRISTMAS FROM THE ST. CRISPIN INN

## **CHRISTMAS MENU**

2nd December – 23<sup>rd</sup> December

### *To Start*

- Chefs Homemade Wild Mushroom and Chestnut Soup.
- Chicken Liver Parfait, with melba toast and apricot chutney.
- Puff Pastry topped with Caramelised figs and goats cheese cream.
- Deep fried Breaded Brie, with Cranberry Sauce.
- Pan Fried Seabass with cauliflower puree and salsa verde.

### *To Follow*

- Traditional Roast Turkey with all the trimmings.
- Pan Fried Hake Bouillabaisse.
- Confit Pork Belly, Braised red cabbage, fondant potato, and burnt apple puree.
- Pan Roasted Guinea Fowl, Parsnip puree, caramelised shallot, sautéed sprout tops and roasted new potatoes.
- Butternut Squash and Sage Risotto topped with toasted seeds.

### *To Finish*

- Traditional Christmas Pudding.
- Spiced Poached Pear with mascarpone Chantilly Cream.
- Homemade Dark Chocolate and Raspberry Cheesecake.
- Elderflower Crème Brulee with cinnamon flat bread.
- Kentish Cheese Board with spicy tomato chutney.

***3 Courses - £27.95***

£10 DEPOSIT PER PERSON AND PREORDER IS REQUESTED. Max party size is  
20

***DON'T DRINK AND DRIVE ! - IF YOU BOOK A CHRISTMAS MEAL, YOU CAN STAY IN ONE OF OUR 6 ROOMS FOR JUST £65 – ENQUIRE WHEN YOU RESERVE.***

PHONE 01304 612081

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM US AND WE WILL HAPPILY ACCOMMODATE YOU.