

# Festive Lunch & Dinner

OVERLOOKING THE ENGLISH CHANNEL & SKYLINE TO FRANCE

*Dining with one of the most spectacular views in Folkestone and to the sounds of our talented in-house Pianist (on selected days)*



## - Commence -

**Chef's Homemade Soup of the Day (v)**

*With Homemade Bread*

**Salad of Prawns and Avocado**

*Finished with a Lemon & Honey Dressing*

**Homemade Chicken Liver Parfait**

*Served with Toasted Brioche Bread*

**Smoked Salmon and Avocado Toast**

*Accompanied with Salad Leaves*

**Asparagus wrapped in Parma Ham**

*With Parmesan Shavings*

**Duo of Melon & Pear marinated in Spanish Red Wine (v)**

*Finished with Berry Coulis*

## - Continue -

**Roasted Kentish Christmas Turkey with all the Trimmings**

*Finished with Chef's Rich Pan Gravy*

**Grilled Locally Sourced Venison Steak**

*Served with Pan Fried Herb New Potatoes, Portobello Mushroom, Grilled Tomato & Pepper Corn Sauce*

**Stuffed Roasted Peppers (v)**

*With Sun Dried Tomato Rice & glazed with Goats Cheese*

**Pork Medallion wrapped in Bacon**

*With Buttered New Potatoes & finished with Apricot Sauce*

**Duck Breast with a Crushed Pistachio Crust**

*Served on a bed of Mash, finished with a Shallot & Wild Mushroom Sauce*

**Poached Fillet of Chicken stuffed with Mushrooms**

*Wrapped in Parma Ham. served with Rice & finished with a White Wine & Blue Cheese Sauce*

**Homemade Nut Roast (v)**

*Served with Vegetarian Gravy & Chef's selection of Potatoes and Seasonal Vegetables*

**Whole Roasted Trout**

*Served with Chef's choice of Potatoes and Asparagus*

# Festive Lunch & Dinner

OVERLOOKING THE ENGLISH CHANNEL & SKYLINE TO FRANCE

*Dining with the one of the most spectacular views in Folkestone and to the sounds of our talented in-house Pianist (on selected days)*

## - Conclude -

### **Traditional Christmas Pudding**

*Served with Brandy Sauce*

### **Homemade Tiramisu**

*Made with Irish Cream*

### **Chef's Delightful Poppy Seed Cake**

*Served with Whipped Cream*

### **Traditional Sticky Toffee Pudding**

*Served with lashings of Custard*

### **Napoleon Torte**

*Layers of Cream & Sweet Pastry to a Traditional Recipe*

### **New York Cheesecake**

*Served with Vanilla Ice Cream*

### **Selection of Ice Cream**

*Strawberry, Vanilla or Chocolate:*

*Please ask your Server*

### **The Grand Cheese Board**

*Cornish Yarg, Baby Blue, Camembert, Manchego, English Cheddar, Edam,*

## FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT OUR FRESHLY PREPARED FOOD MAY CONTAIN:  
GLUTEN, EGGS, PEANUTS (NUTS), MILK, SOYA OR SESAME.

WE HANDLE THE FOLLOWING ALLERGEN CAUSING PRODUCTS ON SITE AND THEREFORE  
THERE IS THE POTENTIAL RISK OF CROSS CONTAMINATION WITH THESE INGREDIENTS:

CEREAL CONTAINING GLUTEN, EGGS, FISH, PEANUTS, SOYA BEANS, MILK, CELERY, MUSTARD,  
SESAME, CRUSTACEANS, MOLLUSCS, LUPIN AND SULPHATES.

PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY FURTHER INFORMATION.

**Three Courses £25.00 per person** (Children 12yrs and under half price)

**Two Courses £19.50 per person** (Children 12yrs and under half price)

**Served throughout December (exc Sundays) from:**

**12noon - 3pm & 6pm - 9pm Monday to Thursday**

**12noon - 3pm & 6pm - 10pm Friday & Saturday (At other times by request)**