



# NEW YEAR'S EVE MENU 2019

Tuesday 31<sup>st</sup> December 2019

## STARTER

Scandi Plate of aquavit pickled salmon & smoked mackerel with dill & cucumber

or

Roasted beets with horseradish chickpea paté and toasted pine nuts & seeds *ve*

## MAIN

Kent Blade Steak braised in port with wild mushroom pie, kale and fondant potato

or

Roasted spiced butternut with wild mushroom pie, kale & fondant potato *ve*

## SWEET

Quince & Blackberry Tart with vanilla oatmilk ice cream *ve*

## CHEESE

Kent Cheese Board – Kentish Blue, Ashmore Cheddar, Canterbury Camembert with chutney

or

Fresh figs and dates with vegan cheese chutney and oatcakes *ve*

Four Course £45

If you have any dietary requirements or require allergen information, just ask! Please note, a discretionary service charge of 10% will be added to your bill.