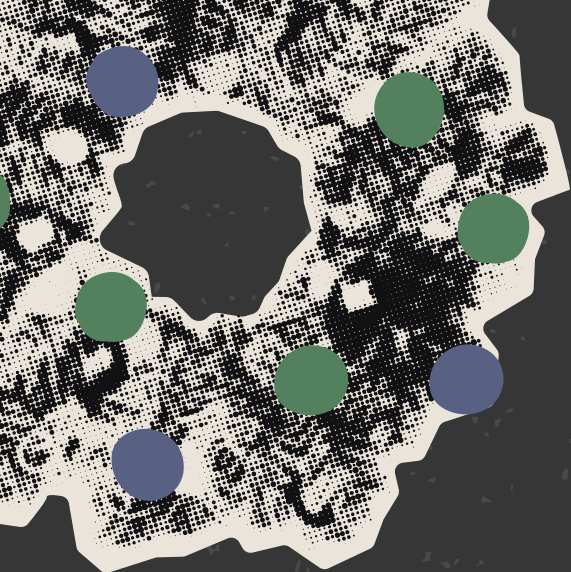
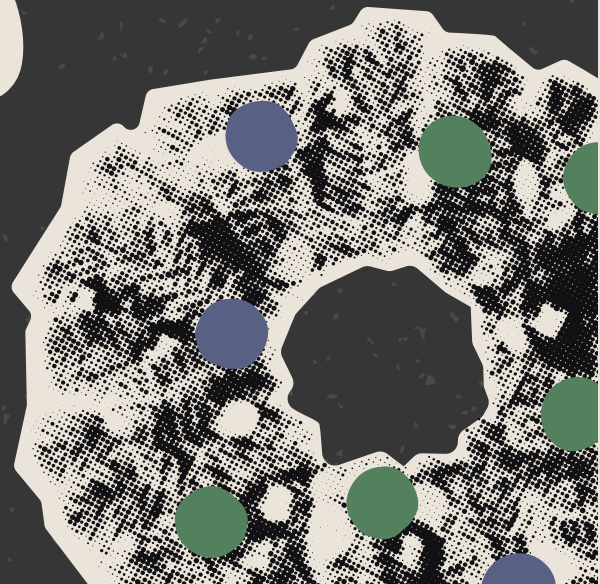




**EAST KENT**  
ESTD. **PUBLIC HOUSE** 1802  
*Cypher Bar*  
OXFORD ST. WHITSTABLE

# THE 2026 CHRISTMAS DAY MENU



# CHRISTMAS DAY MENU 2026

SET MENU | £100 PER PERSON



## STARTERS

### ROASTED BUTTERNUT SQUASH & CHESTNUT SOUP

Hazelnut crumb, crispy sage & Gilda sourdough. (V) (VG option available) (GFO)

### HOUSE-SMOKED DUCK BREAST

Pickled cherries, celeriac remoulade, crispy shallots & watercress. (GF)

### WHIPPED FETA

Heritage beetroot, candied walnuts, micro herbs & balsamic glaze. (V) (GF)

### CURED SALMON

Horseradish crème fraîche, pickled cucumber, rye crisps & dill oil. (GFO)

## MAINS

### NORFOLK BRONZE TURKEY

Pigs in blankets, apricot & chestnut stuffing, duck-fat roast potatoes, maple-glazed carrots & parsnips, Brussels sprouts, Yorkshire pudding & turkey jus.

### ROAST ATLANTIC COD LOIN

Cider & wholegrain mustard glaze, charred baby leeks, brown shrimp & caper butter. (GF)

### WILD MUSHROOM, CHESTNUT & TRUFFLE WELLINGTON

Braised red cabbage, roast potatoes, maple-glazed carrots & parsnips, Brussels sprouts & red wine gravy. (V) (VG option available)

### SLOW COOKED FEATHER BLADE OF BEEF

Creamed potato, roasted shallots, braised red cabbage & rosemary jus. (GF)



## DESSERTS

### CHRISTMAS PUDDING

Winter berry compote & brandy custard. (V)

### DARK CHOCOLATE DELICE

Honeycomb & vanilla crème fraîche. (V)

### SPICED CLEMENTINE & GRAND MARNIER CHEESECAKE

Candied orange, chocolate soil & orange gel. (V) (GFO)

### BRAMLEY APPLE CRUMBLE

Warm bramley apple crumble served with vanilla custard. (VG) (GF)

### SELECTION OF KENT CHEESES

Grapes, crackers & apple and pear chutney. (V) £4 supplement



WARM MINCE PIES  
AND COFFEE

## TO FINISH

PLEASE INFORM STAFF OF ANY ALLERGIES (V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (GFO) GLUTEN OPTION AVAILABLE