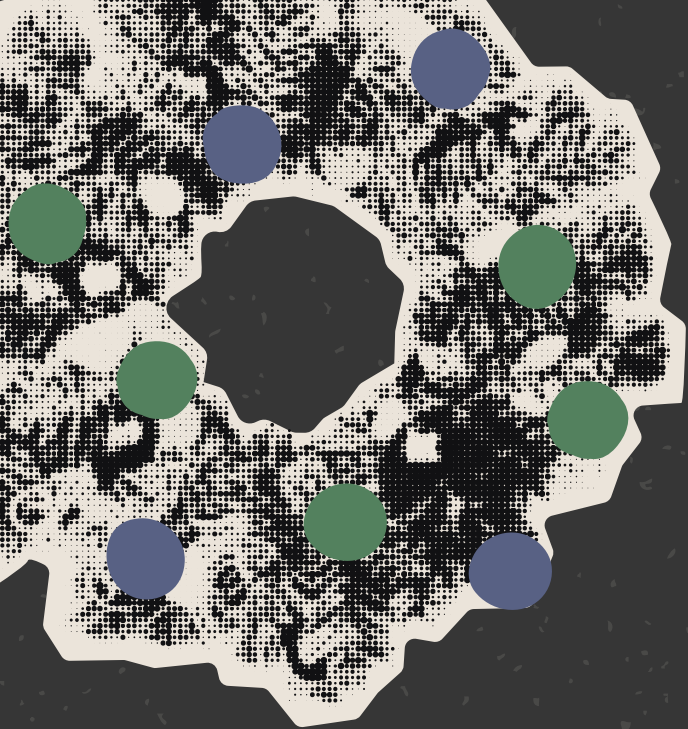
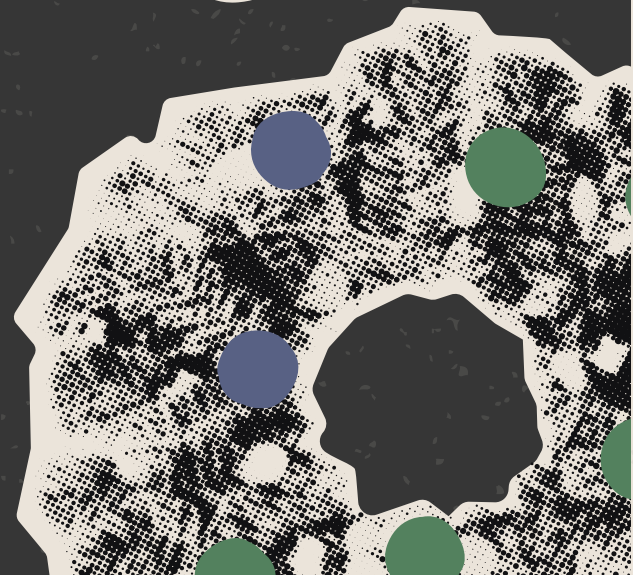




EAST KENT
ESTD. **PUBLIC HOUSE** 1802
Oyster Bar
OXFORD ST. WHITSTABLE

THE CHRISTMAS MENU



CHRISTMAS MENU

SET MENU | £100 PER PERSON



ON ARRIVAL

GLASS OF FIZZ
WARM ROSEMARY FOCACCIA, PESTO BUTTER (V)

STARTERS

JERUSALEM ARTICHOKE SOUP

Toasted hazelnuts, wild mushrooms, winter truffle oil (N) (VG) (DF)

BEETROOT CURED SALMON

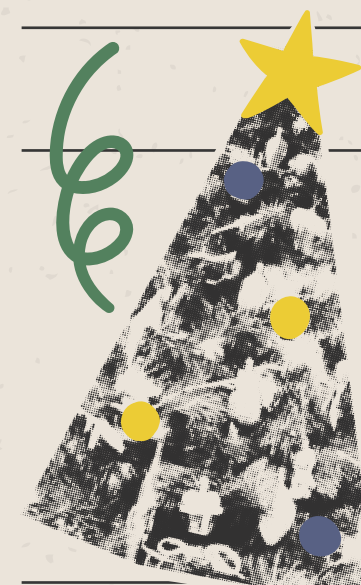
Charred cucumber, whitstable oyster emulsion, lemon balm (GF)

DUCK LIVER PARFAIT

Amaretto cherries, mini brioche bun, spiced honeycomb

WHIPPED KELLY'S GOATS CHEESE

Candied walnuts, heritage beetroot, blood orange dressing (N) (GF)



MAINS

NORFOLK BLACK TURKEY

Apricot & chestnut stuffing, duck fat roast potatoes, maple parsnips and carrots, brussel sprouts with pancetta (N)

CELERIAC STEAK

Puy lentils, braised red cabbage, chestnuts, tahini sauce (VG) (GF)

PAN FRIED STONE BASS FILLET

Crispy seaweed, tiger prawns, fondant potato, truffle mayonnaise (GF) (DF)

SLOW COOKED FEATHER BLADE OF BEEF

Whole grain mustard mash, roast banana shallots, rosemary & red wine jus

DESSERTS

CHRISTMAS PUDDING

Brandy custard, winter berry compote (V) (N)

DARK CHOCOLATE MOUSSE

Raspberries, honeycomb, cocoa nibs, raspberry sorbet (V)

CLEMENTINE TREACLE TART

Clotted cream ice cream (V)

SELECTION OF KENT CHEESES

Charcoal crackers, celery, black grapes and quince jelly (V)

FRUIT PLATTER

Vegan ice cream (VG) (DF)



DF - DAIRY FREE | N - CONTAINS NUTS | V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE