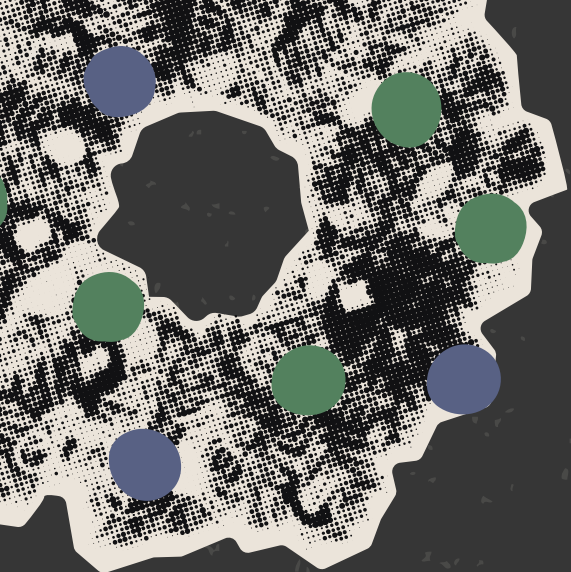
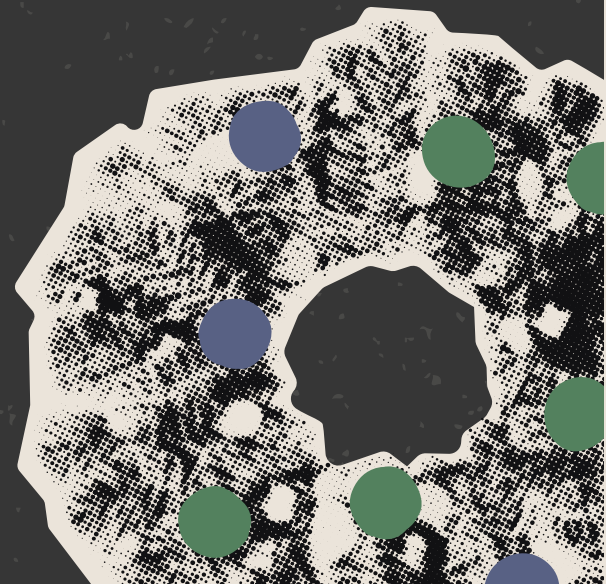




EAST KENT
ESTD. PUBLIC HOUSE 1802
Cigales Bar
OXFORD ST. WHITSTABLE

FESTIVE *Set* MENU



FESTIVE *Set* MENU

2 COURSES — £32.95PP — 3 COURSES — £38.95PP

STARTERS

HONEY ROASTED PARSNIP SOUP

Sage croutons, sage oil & Gilda sourdough. (VG option available) (GFO)

WHIPPED GOAT'S CHEESE

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

CHICKEN LIVER PÂTÉ

Red onion marmalade, toasted brioche & crispy chicken skin. (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.

HERB CRUSTED HADDOCK FILLET

Creamed leek & potato, buttered Tenderstem broccoli & parsley sauce.

SLOW COOKED FEATHER BLADE OF BEEF

New potatoes, roasted root vegetables & red wine jus. (GF)

WILD MUSHROOM, CHESTNUT & TRUFFLE WELLINGTON

Roast potatoes, maple-glazed vegetables & vegetarian gravy.
(V) (VG option available)

DESSERTS

CHRISTMAS PUDDING

Winter berry compote & brandy custard. (V)

WHITE CHOCOLATE & CRANBERRY CHEESECAKE

Cranberry gel & caramelised white chocolate crumb. (V)

STICKY TOFFEE PUDDING

Butterscotch sauce & vanilla ice cream. (V)

BRAMLEY APPLE CRUMBLE

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



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