



# *Festive Menu*

AT CULLINS' YARD

November 23<sup>rd</sup> - December 24<sup>th</sup>

TWO COURSES 29.95  
THREE COURSES 34.95

## *Starter*

1. Double baked cheese soufflé with a creamy chive sauce
2. Deep fried brie with a cranberry dip and salad garnish
3. Venison and beef shin terrine with pickled mushrooms, mini toast and salad garnish
4. Asian spiced cauliflower soup VE

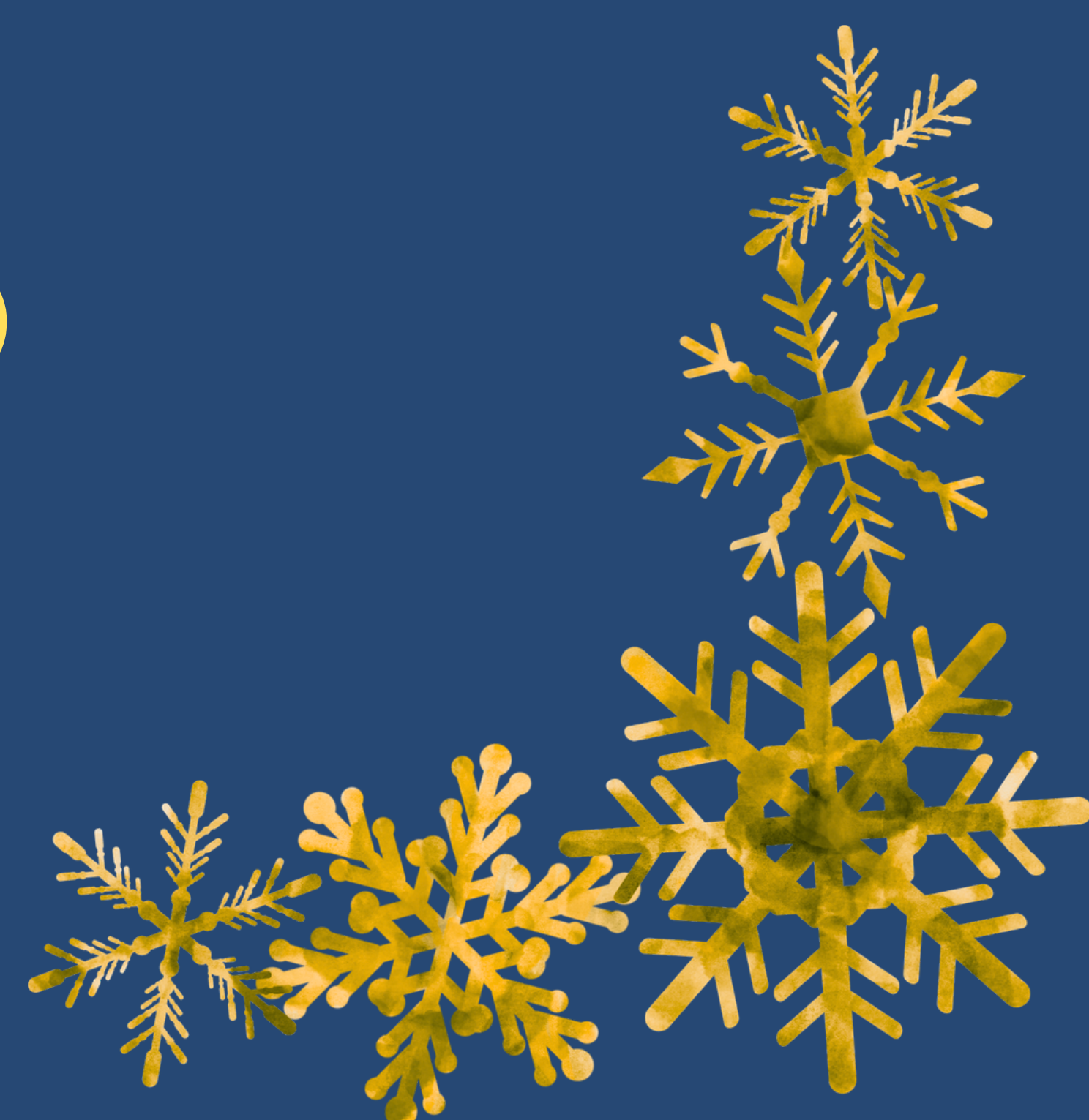
## *Main Course*

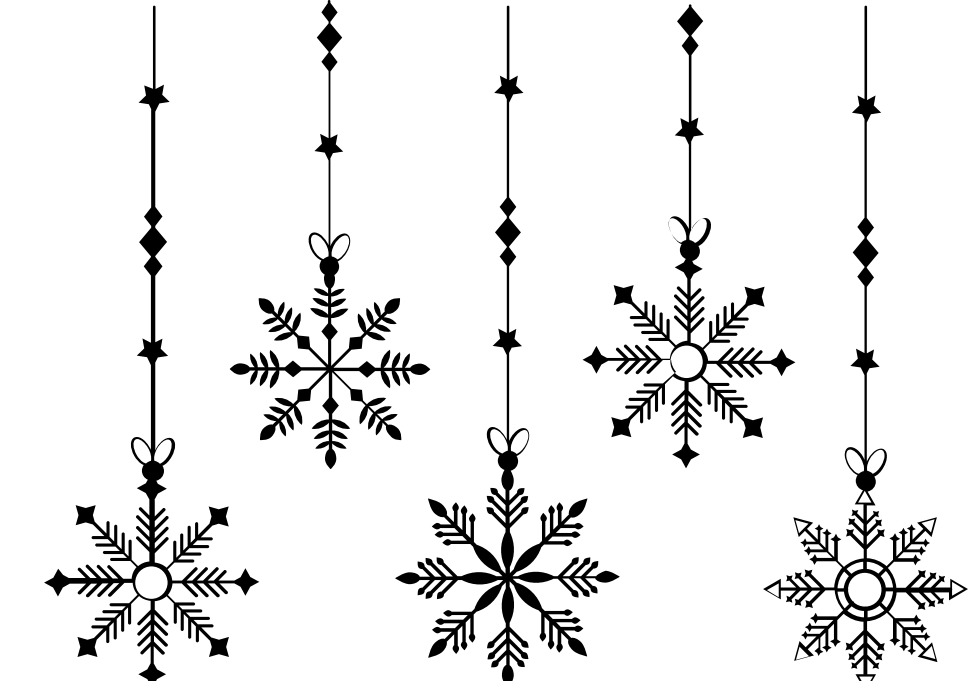
1. Roasted turkey breast with stuffing ball, pig in blanket, roast potatoes, mashed potato, festive vegetables and gravy
2. Confit duck leg l'orange served with sautéed potatoes and red cabbage
3. Pork belly with mashed potatoes, festive vegetables and a Hawkstone cider jus
4. Seabream with creamy mashed potatoes, samphire and a warm tartare sauce
5. Roasted ch\*cken breast with stuffing ball, roast potatoes, mashed potato, festive vegetables and gravy VE
6. Mushroom risotto topped with rocket and served with garlic bread VE

## *Dessert*

1. Traditional Christmas pudding with brandy custard
2. Lemon drizzle sponge cake with custard
3. Coffee chocolate torte with Chantilly cream
4. Tarte citron with vegan Chantilly cream VE
5. Kent and Sussex cheeseboard (£5.95 supplement)

VE = vegan  
Please inform staff of any allergies when pre  
booking your meal





|                        |                        |
|------------------------|------------------------|
| Contact name .....     | Contact number .....   |
| Reservation date ..... | Reservation time ..... |
| Total people .....     | Deposit paid? Yes/No   |

**If you have an allergy, please let the staff know in advance.**