



Christmas at The Jackdaw

£29.95 for 3 courses

£25.95 for 2 courses

Starters

Cappuccino of Jerusalem Artichoke Soup
With toasted almonds, truffle oil (vg)

Trio of Duck Terrine
With quince chutney, toasted baguette

Marinated Scottish Salmon
With blood orange, chilli and coriander dressing

Baked Sainte Maure Goat's Cheese
With kataifi pastry, beetroot salad, pickled enokitake, balsamic jelly (v)

Mains

Roasted Turkey
With cocotte potatoes, crushed brussels with pancetta cream, carrot and swede puree,
thyme jus

Poached Cornish Lemon Sole
With truffle pomme puree, oyster mushroom cream, sesame seed fleuron

Roast Saddle of Venison
With red cabbage tatin, sautéed curly kale, juniper jus

Curried Cauliflower Wellington
With cocotte potatoes, carrot and swede puree, crushed brussels, white wine jus (vg)

Desserts

Christmas Pudding
With brandy poached cranberries, crème anglaise

Clementine Cheesecake
With pomegranate gel, toasted coconut shavings (vg)

Chocolate Fondant
With orange and cardamom ice cream and candied zest

Selection of Three Kentish Cheeses
With apple chutney, grapes, celery and crackers (v)

Please advise of any dietary requirements as most dishes can be adapted

Tables of 8 and over will have a discretionary 12.5% service charge added

