



# The TICKLED TROUT

## Festive Menu

### STARTERS

#### **Parsnip & maple velouté**

*black garlic butter, seeded loaf*

#### **Vodka & beetroot cured salmon**

*cucumber, dill mayonnaise, tonic, ciabatta, lemon, watercress*

#### **Jerusalem artichoke orzotto**

*parsley & peanut pesto, Ellies Kentish goats' cheese*

#### **Smoked chicken, pistachio & black pudding terrine**

*hazelnuts, piccalilli, watercress, balsamic*

### MAINS

#### **Roast crown of turkey**

*Garlic & rosemary roast potatoes, caramelized carrots & parsnips, cranberry & onion stuffing, pigs in blankets, Yorkshire pudding, jus*

#### **Orange & saffron poached cod loin**

*Crispy hen's egg, prosciutto, boulangère potato, cavolo nero, Roquefort & walnut butter*

#### **Beef shin & marrow ballotine**

*Potato pave, Madeira jus, broccoli, caramelized parsnips*

#### **Pickled pear**

*Chicory, radish, walnut, beetroot, pomegranate, watercress salad*

### TO FINISH

#### **Christmas pudding**

*brandy Chantilly, raspberry & hazelnut crumble*

#### **Balfour poached pear**

*coconut, almond, pain de epice ice cream*

#### **Beurre Noisette chocolate ganache**

*honey ice cream, chocolate soil, passion fruit, popping candy*

#### **Peanut crème brûlée**

*jam, brioche toasts*

#### **Kentish cheese plate**

*pickled pear, Cumberland chutney, artisan crackers (£5.00 supplement)*

**£35 per person**

*Available Monday- Friday*

*From Monday 22nd November -- Friday 24th December*

*Pre-booking and pre-order essential*

*Minimum 2 people required*