

# THE RED BULL

COUNTRY PUB | DINING

## TO START

Pheasant, Barberries & Pistachio Terrine

House apple compote

Kentish Blue & Brassica Broth

Garlic croutons & crème fraiche

Whole Nduja Grilled King Prawns

Kentish rapeseed oil & smoked almonds

## MAINS

Traditional Turkey

Butter roasted breast & confit leg, sage & onion stuffing, pig in blanket, duck fat roast potatoes

55 Degree British Grass-fed Ribeye

Oregano, chimichurri salsa

Ghee Roasted Hake

Coconut marsala, lentils, frazzled bhaji onions

Low & Slow Pork Cheek

Celeriac mash, local cider jus

Tahini Roasted Cauliflower

Barberries, pomegranate & nut dukka

## DESSERTS

Christmas Pudding Torte

Mince pie ice cream

Chai Tea Cheesecake

Ginger & cardamon crème fraiche

Chocolate Orange Brownie

Son of a Gun Coffee Crème (From Chatham Dockyard Distilleries)

**Classic** - 3 courses £29.95 | **Indulgent** - 3 courses, glass of prosecco on arrival & chocolates to finish £35.95

**Extravagant** - 3 courses, glass of Chapel Down sparkling wine, Christmas cocktail & chocolates to finish £49.95

Available from 1st December until 23rd December

Dietary requirements can be catered for with prior notice, please indicate on booking form.

# THE RED BULL

COUNTRY PUB | DINING

Name:	
Contact Number:	
Email Address:	
Booking Date:	
Booking Time:	
Number in Party:	
Dining Package:	

Guest Name	Terrine	Brassica Broth	King Prawns	Turkey	Ribeye	Hake	Pork Cheek	Roasted Cauliflower	Torte	Cheesecake	Brownie	Dietary Requirements

Table Wine

Bin	Wine Name	Quantity