

# THE RED BULL

COUNTRY PUB | DINING



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



## 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

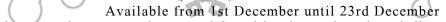
Ginger & cardamon crème fraiche

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



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



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Nam Contact Numbe Email Addres Booking Dat Booking Tim Number in Part Dining Packag	er: s: e: e:														
Guest Name	Terrine	Brassica Broth	King Prawns	Turkey	Ribeye	Hake	Pork Cheek	Roasted Cauliflower	Torte	Cheesecake	Brownie	Die	tary Re	equirem	ents
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				]   Ta	ıble Wi	ne									
Bin Wine Name														Quantity	

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