



The Tunbridge Wells Hotel

# Christmas Day

Glass of Champagne on arrival

## Starters

### Roasted Pumpkin Soup

*Toasted Seeds, Beetroot Crisp, Rosemary Focaccia*

### Pan Seared King Scallops

*Cauliflower Puree, Crispy Pancetta*

### Hebridean Smoked Salmon

*Brown Shrimp, Avocado & Fennel Salad, Lemon & Dill Dressing*

### Duck Liver Parfait

*Armagnac Macerated Prunes, Toasted Brioche*

### Goat's Cheese, Fig & Onion Tart

*Wild Rocket, Vincotto*

## Mains

### Vegetable Wellington

*Nut Crumb, Mushroom Sauce and Roasted Potatoes*

### Roast Norfolk Turkey

*Pigs in Blankets, Chestnut Stuffing, Seasonal Vegetable & Roast Potatoes*

### 34 Day Hung Roast Rib of Angus Beef

*Yorkshire Pudding, Seasonal Veg & Roast Potatoes*

### Roast Venison Loin

*Suet Pudding, Crushed Swede, Bourbon Jus*

### Fillet of Halibut

*Crab Veloute, Battered Leeks, Parsley Mash*

## Desserts

### Traditional Christmas Pudding

*Brandy Butter, Cranberry Jam*

### Flourless Chocolate Cake

*Coffee Ice Cream, Chocolate Sauce, Walnut Praline*

### Clementine Delice

*Italian Meringue, Raspberry Crackers*

### Marsala Poached Peaches

*Vanilla Parfait & Ginger Tuile*

### Selection of Artisan Cheeses

*Biscuits & Chutney*

### Mince Pie

# £110pp

12.5% discretionary service will be added to all bills.

We try at all times to buy Organic, GM Free & Free Range food. No farmed fish or intensive production.

## Reservations 01892 530 501

[www.thetunbridgewellshotel.com](http://www.thetunbridgewellshotel.com)