

THE MOST WONDERFUL TIME OF THE YEAR



**Jan - Feb
offers**

See inside for
off-peak savings

CHRISTMAS DAY

2017



TELEPHONE **01622 814 717** TO RESERVE

Christmas Eve

Live music from 'Jazz for All Occasions'
Party with us 'til late - Dinner served until 8pm.
Traditional Christmas carols and mulled wine from 6pm.

Boxing Day

Mulled Cider – Hot Toddy's
Bottomless cocktails
All day brunch menu

Winter in Kent

Dinner, bed and breakfast. 27th November - 23rd December.
Includes the Hush Heath Experience menu, flight of wine with dinner
and a bottle of the new Hush Heath Sparkling Apple Wine.
£145

January – February 2018

During January and February 2018 we're offering two main
courses for the price of £18 from our a la carte menu.
Just quote "#2418" when ordering.



A discretionary 10% service charge will be added your final bill, all of which goes to the staff. Minimum booking number of six apply. T's and C's Apply.

CHRISTMAS DAY

5 COURSES £65.00 PER PERSON

Full payment required in advance. Under 12's are half price.

Glass of Balfour "Leslies Reserve" NV & salmon bilinis on arrival

STARTERS

- ① Jerusalem artichoke and truffle oil soup
- ② Hastings crab salad with avocado, fennel and apple
- ③ Charcuterie of Kentish cured meats, pickled onion and bacon jam
- ④ Winter salad of fennel, blood orange, chicory, pomegranate, walnuts, grilled baby carrots

MAINS

- ① Individual beef Wellington, celeriac purée and Bordelaise sauce
- ② Free range Kelly-Bronze turkey ballotine, pancetta wrapped chipolatas, bread sauce and cranberry compote
- ③ Pan fried stone bass, buttered spinach, clams and cod cheeks
- ④ Mulled spiced pithivier of winter vegetables, roasted artichokes and broccoli and stilton purée

All served with goose fat roast potatoes, buttered new potatoes and seasonal vegetables

Gin and Tonic Sorbet

DESSERTS

- ① Hush Heath Christmas pudding with brandy crème anglais
- ② Kentish cheese board, quince and biscuits
- ③ Chocolate pistachio tart, salted caramel and Chantilly cream
- ④ Mulled "Hush Heath Manor Pinot Noir" poached pear, short bread and mascarpone

