



Chilston Park festive menus

Party night menu

Roast butternut squash soup, herb oil, toasted seeds (v)

Pressed ham hock terrine, paprika toast, piccalilli

Cured salmon, pickled cucumber, lemon gel and sour cream

Roast Norfolk turkey, pigs in blankets, sage & onion stuffing, roast potatoes, Brussels sprouts,
Chantenay carrots, green beans, turkey jus

Baked fillet of stone bass, crushed potatoes, green beans & Chantenay carrots, salsa verde

Wild mushroom and potato gnocchi, stilton cream sauce, cranberry and sage crumb (v)

Traditional Christmas pudding, brandy sauce (v)

Dark chocolate delice, honeycomb ice-cream (v)

Pineapple carpaccio, lemon sorbet, Seville orange granola (v)

Tea, coffee and mince pies

Hand PICKED
HOTELS



Festive lunch menu

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Festive afternoon tea menu

Cucumber & minted cream cheese (v)
Smoked salmon, lemon & dill butter
Brown shrimp & mace butter
Ham & grain mustard
Turkey & cranberry relish
Warm stilton, leek & cranberry quiches (v)

Golden sultana & plain scones – clotted cream and strawberry jam

Red velvet cake
Chocolate Yule log
Clementine curd & meringue tartlet
Vanilla cheesecake, candied orange compote
Mince pie

Tea and coffee

*Hand*PICKED
HOTELS



Christmas Eve dinner menu

Canapès

Roast butternut squash soup, herb oil, toasted seeds (v)

Pressed ham hock terrine, paprika toast, piccalilli

Atlantic prawn cocktail, spiced Marie Rose sauce

Twice-baked goat's cheese soufflé, roast red pepper sauce (v)

Roast rump of Penshurst lamb, Jerusalem artichoke mash, scrampets, girolles

Baked cod fillet, hispi cabbage & carrots, glazed onions, Champagne butter sauce

Wild mushroom & camembert Pithivier, mushroom & tarragon sauce,
buttered shaved sprouts & carrots (v)

Vanilla cheesecake, blueberry compote (v)

Sticky toffee pudding, vanilla ice cream, butterscotch sauce (v)

Selection of Kentish cheeses, chutney & biscuits (v)

Peppermint creams & fudge

Tea and coffee

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HOTELS



Christmas Day lunch menu

White onion & cider soup (v)

Cured Wiltshire ham and Charentais melon

Air dried figs

Pressed heritage beetroot terrine (v)

Goats' cheese cream, pomegranate dressing, watercress salad

Mandarin sorbet & lemon verbena (v)

Iced loganberries

Traditional roast Norfolk turkey

Goose fat roast potatoes, Brussels sprouts, pigs in blankets, sage & onion stuffing, braised red cabbage, honey-roast parsnips & carrots, red wine jus, cranberry & bread sauces

Roast pepper & mushroom Wellington (v)

Roast potatoes, Brussels sprouts, vegetarian sausages, sage & onion stuffing, braised red cabbage, honey-roast parsnips & carrots, vegetable gravy, cranberry sauce

Chilston homemade Christmas pudding (v)

Brandy sauce

Napoleon Mille Feuille (v)

Clementine & vanilla compote

Selection of Kentish cheeses (v)

Chutney and biscuits

Chocolate truffles

Pâte de Fruit

Tea and coffee

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HOTELS



Christmas Day evening buffet menu

Selection of rustic bread rolls & whipped butters

Cauliflower soup

Honey-glazed gammon

Smoked fish platter

Chicken liver pâté and duck & pork pie – piccalilli, mustards, pickles

Cured meat board, pickles, onions, cornichons

Hot buttered new potatoes

Kentish cheese board, chutneys & crackers

Bowl of leafy Clementine's

Bowl of fresh figs and dates

Mince pies

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HOTELS



Boxing Day lunch menu

Beetroot hummus & Kelly's goat's cheese tartlet (v)

Heritage carrot soup (v)

Garam Masala croutons

John Ross Jnr. Scottish smoked salmon

Pickled cucumber, goats' curd, lemon gel

Mixed endive & asparagus salad (v)

Soft boiled quail eggs, citrus dressing

Duck & pork raised pie

Piccalilli, mustards & beetroot relish

Raspberry sorbet (v)

Roast sirloin of Aberdeen Angus beef

Yorkshire pudding, roast potatoes, broccoli & cauliflower cheese, red wine gravy

Confit pork belly

Green apple mash, roast potatoes, broccoli & cauliflower cheese, red wine gravy

Smoked haddock fishcake

Soft poached egg, spinach, lemon butter sauce

Wild mushroom risotto (v)

Shaved Kelly's goat's cheese

Sticky toffee pudding (v)

Butterscotch sauce, honeycomb ice cream

Black Forest gateau (v)

Chocolate, sour cherry, Kirsch, vanilla

Lemon and vanilla cheesecake (v)

Lemon sauce & meringue shards

Selection of Kentish farmhouse cheeses (v)

Homemade chutney, Miller's Damsels wafers
Winterdaleshaw Farmhouse Cheddar, Kellys Canterbury Goat's
Kentish Blue

Hand PICKED
HOTELS