



Christmas Day Menu

a medieval banquet

The Abbot's Fireside, High St., Elham, Canterbury, CT4 6TD - info@abbotsfireside.com - tel 01303 840566

First course served with a glass of Champagne

Mother of dragons peas pottage served in trenchers.

Classic peas pottage hot served in bread bowls. (V) or Poacher's pottage, as above but with choice cuts of game.

Smoked salmon and peppered cream cheese roulade.

Roast pigeon breast served in a sauce of finely diced smoked bacon, shallot, honey and red wine vinegar reduction.

King's landing game keeper's terrine with toasted rye bread.

Baked camemberts drizzled with honey and finished with juniper berries. (V)

Second course (palate cleanser)

Sorbet of Mead

Third course, served with a goblet of mead or wine

A selection of roasted meats;

Spit roasted suckling pig and roasts of venison, goose, turkey, stuffed chicken and topside of beef.

Baked trout with lemon & parsley butter.

Roasted butternut squash stuffed with pulses flavoured with parsley, sage, rosemary and thyme, oh, and garlic. (V)

- All served with roasted potatoes, roasted winter-is-coming root vegetables with rosemary and garlic. -

Chestnut, sage, onion and fruit stuffing. Bread sauce.

Fourth course served with a goblet of mulled wine

Sticky toffee pudding (because you won't go until you get some).

Winterfell Christmas pudding.

Stewed pears cooked in mulled wine.

Traditional apple and cinnamon pie.

- Served with custard, cream, clotted cream, crème fraîche, brandy butter, cinnamon honey -

Fifth course served with tea, Irish coffee or coffee

Selection of Canterbury tales cheeses, crackers and artisan breads.

Slices of Christmas cake. Game of scones.

Chocolates.



Abbot's
fireside

£85 per head