

# Christmas Day Menu

## STARTERS

- HOMEMADE CURRIED PARSNIP SOUP** – Lightly flavoured & topped with a foamed whipped cream, served with a chunk of fresh baker's bread (V)
- CHICKEN AND DUCK LIVER PARFAIT** – Served with toasted brioche and apple chutney (made from our own apples from the beer garden)
- SPICY VEGETABLE TEMPURA** – Mixed crunchy vegetables coated in a light spicy tempura batter, deep fried and served with a garlic ginger & soy dipping sauce (VE)
- CLASSIC SEAFOOD COCKTAIL** – Prawn, Lobster & Crab, served with baby gem lettuce, a spicy Marie Rose sauce topped with a quenelle of fresh white crab meat & fresh baker's bread

## MAINS

- TRADITIONAL LOCAL ROAST TURKEY** – Served with roast potatoes, sage and onion Yorkshire pudding, sage and onion stuffing, pigs in blankets, bread sauce, cranberry sauce and gravy
- PAN FRIED WILD SEA BASS** – Served with celeriac puree, samphire, with (optional) lardons of Award-winning bacon, braised baby onions and a beurre blanc sauce
- HOMEMADE VEGAN MUSHROOM WELLINGTON**  
Served with wild mushrooms and a barley velouté sauce (VE)
- PEPPER CRUSTED ROAST SIRLOIN OF BRITISH BEEF, HUNG FOR 28 DAYS** – Served with roast potatoes, Yorkshire pudding and gravy
- ALL MAINS ARE SERVED WITH BRUSSEL SPROUTS, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, CAULIFLOWER CHEESE, AND HONEY ROASTED PARSNIPS**

## DESSERTS

- TRADITIONAL HOMEMADE CHRISTMAS PUDDING**  
With brandy sauce and brandy butter
- CHOCOLATE 3 WAYS** – A dark chocolate fondant with a rich chocolate and salted caramel centre; a white chocolate and raspberry frozen parfait; a milk chocolate orange Artichoke roll served with a warm chocolate fudge sauce
- BAKED CUSTARD TART** – Served with a small Eton Mess, meringue, fresh raspberries and cream
- CINNAMON POACHED PEARS** – Served with a vegan yoghurt and a mulled wine sorbet (VE)

## ADDITIONAL CHEESE & PORT

**SELECTION OF CHEESES** – Served with all the accompaniments plus a glass of Port £9 (PER PERSON)

**COFFEE & TEA** – SERVED WITH MINCE PIES

The  
**LITTLE BROWN JUG**  
CHIDDINGSTONE CAUSEWAY



4  
COURSES

£99.95  
PER PERSON

## DEPOSITS

We require a £20 per head deposit at the time of booking to secure your table, with a pre-order and full payment being made by the 1st December. A discretionary 10% service charge will be added.

**TO BOOK**  
T: 01892 870318

Chiddingstone Causeway,  
Tonbridge, Kent TN11 8JJ  
Email: [enquiries@thelittlebrownjug.co.uk](mailto:enquiries@thelittlebrownjug.co.uk)  
Web: [www.thelittlebrownjug.co.uk](http://www.thelittlebrownjug.co.uk)