



# SHIP INN

EAT, DRINK & STAY

## *Christmas Day Menu 2018*

### *Starters*

Crab, avocado and tomato tower with salmon caviar.

Smoked venison with pickled walnuts, redcurrant and port glaze.

Roast pumpkin soup topped with pomegranate and pumpkin seeds.

Ham hock terrine, melba toast and apple and calvados chutney,  
dressed with honey apple crisps.

Smoked salmon and crème fraîche dressed with dill.

Citrus fruits and melon ball cocktail.

Champagne Sorbet

### *Main Courses*

Classic roast turkey with sausage meat and apricot stuffing, pigs in blankets,  
roast potatoes and seasonal vegetables.

Whole Dover Sole, potted prawn butter, new potatoes, cherry vine tomatoes and spinach.

Local, organic, free range fillet steak (6oz) served with dauphinoise potatoes,  
cherry vine tomatoes, garlic mushrooms and roasted garlic.

Pan seared breast of duck with kirsh infused black cherry jus, dauphinoise potatoes  
and seasonal vegetables.

Pistachio and cashew festive nut roast with roasted potatoes and seasonal vegetables.

Lentil Dahl with cauliflower Bombay potatoes and fluffy rice.

### *Desserts*

Christmas pudding served with warm brandy sauce.

Gin and elderflower cheesecake.

Blood orange and marmalade cocktail with a macaroon and clotted cream.

Boozy berry Christmas trifle.

Chocolate torte with clotted cream.

Coffee and mince pies

Adults £67.00 per head

Children under 12 £47.00 per head

Non-refundable deposit of £20.00 per head and pre-order form  
required by the end of November 2018, Thank you!



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## *Christmas Day Menu 2018*

Please fill in your chosen quantities of starters, mains and desserts for your Christmas party in the boxes provided:

- Crab, avocado and tomato tower with salmon caviar.
- Smoked venison with pickled walnuts, redcurrant and port glaze.
- Roast pumpkin soup topped with pomegranate and pumpkin seeds.
- Ham hock terrine, melba toast and apple and calvados chutney, dressed with honey apple crisps.
- Smoked salmon and crème fraîche dressed with dill.
- Citrus fruits and melon ball cocktail.
- Champagne Sorbet
- Classic roast turkey, sausage meat and apricot stuffing, pigs in blankets, roast potatoes and seasonal vegetables.
- Whole Dover Sole, potted prawn butter, new potatoes, cherry vine tomatoes and spinach.  
Local, organic, free range fillet steak (6oz) served with dauphinoise potatoes, cherry vine tomatoes, garlic mushrooms and roasted garlic.
- Rare    Medium rare    Medium    Well done
- Pan seared breast of duck with kirsh infused black cherry jus, dauphinoise potatoes and seasonal vegetables.
- Pistachio and cashew festive nut roast with roasted potatoes and seasonal vegetables.
- Lentil Dahl with cauliflower Bombay potatoes and fluffy rice.
- Christmas pudding served with warm brandy sauce.
- Gin and elderflower cheesecake.
- Blood orange and marmalade cocktail with a macaroon and clotted cream.
- Boozy berry Christmas trifle.
- Chocolate torte with clotted cream.
- Coffee and mince pies

Booking Name:

Party Size:  Time:  Date:

Contact No.:

Email Address:

**Non-refundable deposit of £20.00 per head and pre-order form required by the end of November 2018, Thank you!**

Ship Inn, 118 High Street, Dymchurch, TN29 0NS | 01303 874425