



HENGIST

RESTAURANT

CHRISTMAS MENU

STARTERS

CAULIFLOWER VELOUTÉ
A VELVET CAULIFLOWER VELOUTÉ
WITH SLOW-POACHED EGG AND TRUFFLE (V) (GF)

ROASTED SCALLOPS
HAND-DIVED SCALLOPS WITH A CHESTNUT CRUMB

HENGIST SCOTCH EGG
WILD VENISON SCOTCH EGG WITH A CRANBERRY PUREE

HONEY-GLAZED BRIE
LOCALLY-SOURCED BRIE WITH ROASTED PEAR & RED WINE CHUTNEY
AND A HOMEMADE BEER CRACKER

MAINS

BALLOTINE OF TURKEY
BREAST AND LEG OF KENTISH TURKEY, WITH GOOSE FAT POTATOES,
ROASTED CARROT AND PARSNIP WITH A RICH JUS

CHAPEL DOWN HALIBUT
PAN-FRIED LOIN OF HALIBUT WITH POTATO FONDANT,
CAVIAR, AND A SPLIT CHAMPAGNE SAUCE

ROASTED CHART FARM VENISON
SERVED WITH GIROLLES, SMOKED PINE OIL,
CONFIT GARLIC POTATO TERRINE, AND A DAMSON JUS

CASHEW NUT AND MISO CURRY
SERVED WITH HOMEMADE FLATBREAD
AND FLUFFY RICE (DF) (VE) (GF AVAILABLE)

DESSERTS

SMOKING CHESTNUTS
WITH CRÉMEUX, CARAMEL AND FIG

AN ORANGE FOR CHRISTMAS
NECTARINE CHEESECAKE SERVED WITH A TWIST

AFFOGATTO
VANILLA ICE CREAM WITH A HOT ESPRESSO SHOT
AND A CHOICE OF AMARETTO OR BAILEYS

HENGIST CHEESEBOARD
SERVED WITH FRESH BREAD AND CRACKERS

2 COURSES £48 - 3 COURSES £55

AVAILABLE FROM 26TH NOVEMBER TO CHRISTMAS EVE