



Let's get the party started!

Enjoy a fabulously festive office party this Christmas
Bookings are now being made for office parties
throughout November, December, and January.
We can accommodate up to 10 guests per table in the
Coach House restaurant.
Book today so you don't miss out!



£37.50pp for our 4-course festive menu

*Book now on 01271 545 008 or at
reception@kentisburygrange.com*



Boxing Day Menu

Starter

Game Terrine

*Brandy Redcurrants, Red Sorrel & Frisse Salad,
Warm Sourdough Bread*



Fish Course

Pan Fried Scallops

Champagne Sauce, Mussels, Prawns, Crispy Oysters, Hazelnut



Main Course

Black Treacle Cured & Rolled Sirloin of Beef

Rainbow Chard, Parmesan Potato, Confit Shallot



Dessert

Cointreau Orange Iced Parfait

Textures of Orange, Chocolate Tuile

Christmas Day Menu

Homemade Bread & Marinated Olives
Starters

Salmon & Beetroot Gravlax

Hot Smoked Salmon Rillette, Textures of Cucumber & Beetroot



Smoked Applewood & Cauliflower Soup (V)

Cheddar Beignet, Toasted Sourdough, Salted Butter



Duck Liver Parfait

Flavours of Cherry, Cold Smoked Duck Breast



Winter Vegetable Terrine (VE)

Sweet Carrot Puree, Walnuts



MAINS

Roast Turkey

Traditional Trimmings



Roast Beef

Traditional Trimmings



Vegan Nut Roast (VE)

Traditional Trimmings



Camembert Stuffed Yorkshire Pudding (V)

Traditional Trimmings



Halibut

*Saffron Chateau Potatoes, Compressed Apple, Fennel, Vermouth
Sauce, Crayfish*

DESSERT

Christmas Pudding

Brandy Cream



Vanilla Pannacotta (VE)

Dark Chocolate, Blackberry, Textures



Raspberry & White Chocolate Cheesecake

Fresh Raspberries, Sorbet



3 Cheese Board

Grapes, Walnuts, Fig Chutney



Sticky Toffee Pudding

Sticky Toffee Sauce, Ice Cream



Coffee & Petit Fours

Christmas Party Menu

Starter

Pressed Pheasant Terrine

*Gherkin, Shallot, Pickled Radish, Toasted Sourdough,
Wild Mushroom Dressing*



Smoked Applewood & Cauliflower Soup

Croutons, Warm Bread



Torched Mackerel

Mackerel Tartar, Dill Emulsion, Textures of Apple



MAINS

Roast Turkey
Traditional Trimmings



Roast Gammon
Traditional Trimmings



Beetroot & Spinach Wellington
Traditional Trimmings



Stone Bass
Saffron Chateau Potatoes, Cider Sauce, Grilled Brown Shrimp



Fried Tenderstem Broccoli
Toasted Chestnuts, Cranberries, Brie

DESSERT

Christmas Pudding

Brandy Sauce or Custard



Sticky Toffee Pudding

Sticky Toffee Sauce, Vanilla Ice Cream



Pumpkin & Pecan Cheesecake

Crumb, Berries



£37.50 Per Person

*Please Speak to a member of
our team if you have any allergies.*