

Festive Indulgence

Upgrade your festive experience with a glass of Silver Reign Organic Brut Sparkling Wine

For only £8 extra per person

Glass of Silver Reign Sparkling Brut on Arrival

Made in the heart of Kent, this premium organic English sparkling wine showcases the quality of modern English wine making. Crafted using the Charmat method, it is fresh, elegant & beautifully balanced, with notes of citrus, pear & ripe stone fruit.

Boxing Day

3 Courses £44.95

Starters

KING PRAWN COCKTAIL

King prawns, Marie Rose dressing, brandy, tomatoes & brown bread & butter **gfm**

SCOTTISH SMOKED SALMON

With celeriac & horseradish remoulade **gf**

ULTIMATE CHRISTMAS BRUSCHETTA

Pigs in blankets, caramelized onions, crispy kale & cranberry syrup **gfm**

SAUTEED MUSHROOMS

Creamy mushrooms, white wine & tarragon, served on toasted sourdough **vg gfm**

ROASTED RED PEPPER & TOMATO SOUP

With grilled pesto sourdough **ve gfm**

BEEF TATAKI SALAD

Tamari & ginger dressing & Asian sesame salad **gf**
+ 4.00 supplement per person

Festive Carvery

Our festive carvery includes your choice of premium roast meats & plant based alternatives & all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, pigs in blankets, seasonal greens, stuffing & rich gravy

ROAST TURKEY

Slow cooked turkey breast **gfm**

SLOW COOKED BEEF RUMP

Slow roasted in red wine & herbs **gfm**

GLAZED GAMMON

Mulled wine glazed **gfm**

SPICED VEGETABLE ROAST

Sweet potato, grilled vegetables & chickpeas **ve**

Mains

FILLET OF SEA BASS

With crushed new potatoes & orange & dill buttered tender stem broccoli **gf**

SLOW COOKED PORK BELLY

Braised spiced red cabbage, creamy mash potatoes & rich gravy **gf**

GRILLED 10oz RIBEYE STEAK

Garlic & black pepper butter, grilled mushroom & tomato. Served with triple cooked chips
+ 6.00 supplement per person

Desserts

CHOCOLATE & SALTED CARAMEL CAKE

With clotted cream ice cream

STICKY TOFFEE PUDDING

With vanilla ice cream

CLASSIC CHRISTMAS PUDDING

With brandy sauce

CLEMENTINE & PROSECCO TORTE

With vegan vanilla ice cream **ve gf**

CHEESE BOARD

Selection of cheeses, crackers, celery, apple, grapes & onion chutney
+ 4.00 supplement per person

Sides

Dauphinoise Potatoes - 5.50

Pigs in Blankets with Honey & Mustard - 6.00

Baked Cauliflower Cheese - 5.00

Seasonal Roasted Vegetables - 5.00

Sprouts, Bacon, Garlic & Pepper Butter - 5.00

Buttered New Potatoes - 5.00

To Finish

TEA & COFFEE

With deep filled minced pie
+ 4.00 supplement per person

Vegetarian VG - Vegan VE - Gluten Free GF
Gluten Free Modifiable GFM

Terms & Conditions

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled until the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy.
Cancellations - If the booking is cancelled up to 48 hours prior to the booking the full deposit can be transferred for use on another date up to the 31st March 2027. Cancellation within 48 hours or no shows will be charged the full deposit amount.
Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December.

the
BREAD & CHEESE
BENFLEET



Boxing Day

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