

The Woolpack Inn

Chilham

New Years Eve

£75 per person

Seared scallops and pan roast king prawns, with rocket leaves and a bacon crumble

Smoked beetroot risotto, topped with crumbled goat's cheese and micro herbs V

Carpaccio of beef fillet, with a horseradish cream and pickled beetroot

Winter vegetable consommé, with leek, turnip, French beans, carrots and homemade herb bread

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Kent Anno gin and lemon sorbet

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Pan roast saddle of lamb, with French beans, dauphinoise potatoes, a tomato concasse and rosemary jus

Glazed poussin, with roasted baby root vegetables, roast new potatoes and a sherry jus

Bisque risotto, topped with medallions of lobster, a Parmesan tuile and micro herbs

Butternut squash Wellington, with a roasted red pepper sauce, flash roasted new potatoes and wilted greens V

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A trio of desserts, A vanilla bean pannacotta, spiced winter rumpot and ginger marmalade brioche pudding

Iced strawberry soufflé, laced with Grand Marnier

Caramel & Kentish apple tart tatin, with salted caramel ice cream

Darkginger orange cheesecake with a hint of Cointreau and a Chantilly cream

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Kentish cheeseboard for the table

with Perry Court apple, figs, homemade Woolpack Inn chutney and artisan biscuits

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Glass of bubbles to toast at the bells

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Music until the early hours

V - Vegetarian. Music from 19:00 until late. Food served from 19:00 - 21:30. Bar open until late.
A £10/head non-refundable deposit is payable on booking with the balance by 25th December 2019