



THE LANTERN INN CHRISTMAS BUFFET MENU

25-30 PEOPLE

Cold Poached Side of Wild Scottish Salmon, Dill & Cointreau Cured
Smoked Mackerel & Horseradish Pate, Herb Rubbed Sourdough Shards
Wood Fired Brussel Sprouts, Orange Glaze & Hazelnut Crumb
Russian Style Salad with House Dressing
Roasted Vine Tomatoes, Fetta & Olives
Wild Boar Sausage Rolls, Chutney & Pork Crackling
Garlic & Thyme Roasted Potatoes
Roast Beef, Served Rare, Horseradish, Mustard Chutney
Selection of Meats: Salami, Parma-ham, Chorizo, with Pickles, Chutney,
Olives & Sourdough
Selection of Local Kentish Cheese
Artisan Biscuits, Quinoa & Selection of Chutney

Sandwiches Served on Granary or White Bread: -

Rare Roast Beef & Horseradish
Mature Cheddar & Onion Chutney
Brie & Cranberry with Pickled Cucumber
Free Range Egg & Cress with Peppered Mayo
Honey Roasted Ham & Wholegrain Mustard



Our food is prepared in a kitchen where sesame, nuts, gluten and other known allergens may be present.
Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy
please speak to your server prior to placing an order for reference to each dishes allergen sheet.