



THE LANTERN INN CHRISTMAS SET MENU

2 COURSES £29.00

3 COURSES £38.00

STARTER

Spiced Parsnip & Sage Soup with Black Garlic Rubbed Sourdough Shards, Sea Salt & Rosemary Butter, Sage Oil & Crispy Sage

Wood Fired Sprouts Sautéed with Hazelnuts, Blood Orange Glaze, Focaccia & Lemon Pressed Oil Crumb

Smoked Mackerel Pate, Creamed Horseradish, Crispy Caper Berries, Chard Lemon & Sourdough Shards

Ham Hock & Confit Duck Terrine, Mild Baby Vegetable Piccalilli, Sourdough Shards & Pork Crackling

Seared Local Pigeon Breast, Shredded Hispi Cabbage, Tender Bacon Lardons & Port Reduction

MAIN PLATES

Roasted Cauliflower, Romesco Sauce Made With Almond, Hazelnut, Piquillo Pepper, Paprika & Olive Oil, With a Walnut Relish

Wild Sea Bass Fillet, Rich Stew of Mussels, Prawns, New Potatoes, Samphire, Tomato & Brandy

Corn Fed Chicken Thigh Croquette, Wild Mushroom & Whisky Sauce, Poached Carrot, Onion Puree & Burnt Baby Onion

Pork Tenderloin, Creamed Potatoes with Wholegrain Mustard, Roasted Fennel, Pepper & Brandy Sauce, Roasted Pepper Dressing

12oz Sirloin Steak, Roasted Tomato, Confit Shallots & Pepper Sauced Fries

DESSERT

Christmas Pudding, Brandy Custard, Marmalade & Whiskey Glaze & Walnut Brittle

Mulled Apple & Spiced Berry Crumble with Creme Anglaise

Dark Chocolate & Zesty Orange Torte, Chestnut Chantilly, Orange Syrup

Local Kentish Cheese Board (£4 Supplement)

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.