

Christmas Canapés & Bubbly

Blinis with smoked salmon, sour cream & chives

Mini Croustards
filled with chicken liver, smoked bacon & brandy pâté,
topped with spiced caramelized apple

Baby Brie melt in the middle filo parcels
with redcurrant & cranberry dip

Tempura prawns with a sweet chilli dipping sauce

Mini winter berry meringue bites

Mini mince pie & brandy cream

£15.00 per person

A glass of chilled bubbly (Additional charge of £6.50pp)

Christmas Afternoon Tea

A selection of sandwiches:

Turkey & stuffing
Smoked salmon & cream fraiche

Brie and cranberry
Cream cheese & cucumber

Mini scones cream & jam

Selections of mini cakes

Mince pie & brandy cream

Tea or coffee

£15.50 per person

A glass of chilled bubbly (Additional charge of £6.50pp)

(Children's Festive High Teas available £10.50)

Both available for takeaway to take home!



Maximum of 6 per booking (following
current Government guideline)
Our cancellation policy is a full two days
prior to the day of the booking.

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Christmas at



THE STAR AND EAGLE
RESTAURANT AND HOTEL

2020

Our Christmas collection

available

from the 1st - 24th December

prepared in the Star and Eagle kitchen

by Scott & Team

for you to collect and finish at home

Minimum 2 people per order

Our show stoppers...

STARTERS

- Seafood sharing platter £45 for 2 ☐
- Charcuterie sharing platter £30 for 2 ☐

MAIN COURSE

- Roast Turkey and all the festive trimmings £45 for 2 ☐
- Beef wellington £60 for 2 ☐
- Salmon en croute £45 for 2 ☐
- Whole Lobster thermidor £48 each ☐
- Whole Duck, sticky orange marmalade sauce £50 for 2 ☐

(all served with a festive selection of vegetables, potatoes, sauces & Christmas Crackers!!!)

DESSERT

- Cheese platter £25 for 2 ☐
- Tiptree Gin and fresh raspberry meringue roulade £25 for 2 ☐
- Boozy Gingerbread & Mulled Wine Christmas Trifle £25 for 2 ☐
- Mince pies £7.50 per dozen ☐
- Chocolate truffles x 12 £8.50 ☐

(Perfect for a stress-free Christmas Day at home, pre order and collect on Christmas Eve!)

Festive Menu

STARTERS

- Soup of the day & crusty bread
- Chicken liver, smoked bacon & brandy pâté
Served with hot toast & red onion chutney
- Smoked salmon and crème fraîche, capers
- Melt in the middle brie parcel
cranberry jam sauce

MAIN COURSE

- Fillet of sea bass with a winter pesto sauce
- Traditional roast turkey, served with stuffing,
pigs in blankets, bread sauce & warm cranberry sauce
- Sirloin steak, creamy blue cheese sauce
- Stilton, walnut & chard wellington (v)

All served with a selection of seasonal vegetables,
roast potatoes or buttered new potatoes

DESSERT

- Warm chocolate brownies (GF), served with vanilla ice cream
- Traditional Christmas pudding
with orange marmalade & brandy cream
- St Clementine posset served with shortbread
- A selection of cheese, chutney, celery & grapes

Festive menu served from
1st December – 24th December

£25.00	£30.00
2 courses	3 courses

Festive Party Nights

Saturday 5th & Friday 11th December
Jason Allen, Michael Bublé Tribute

FESTIVE MENU ONLY

New Year's Eve Dinner

STARTERS

- Broccoli & blue cheese soup (v)
- Crab, prawn & grapefruit cocktail
- Scallops in the shell with pea purée crispy bacon,
soy and ginger sauce
- Duck liver & Armagnac parfait with granary toast
& winter spiced apple, blackberry & cinnamon chutney
- Grilled goats cheese with pine nuts & cranberry jam
on mixed salad leaves (v)

MAIN COURSE

- Prime fillet steak slices, wild mushroom sauce,
green beans, herb roast potatoes
- Salmon en croute, creamy mushroom sauce,
spinach and new potatoes
- Venison haunch, wild blackberry sauce,
green beans, dauphinoise potatoes
- Pan fried hake fillet, sauté new potatoes,
chorizo, spinach
- Roasted aubergine, red pepper and stilton paupiette
tomato coulis, green beans, herb roast potatoes (v)

DESSERT

- Strawberry and kiwi pavlova stack,
raspberry coulis & vanilla ice cream
- Zesty lemon tart
vanilla ice cream, raspberry coulis
- Panettone & Whisky Bread & Butter Pudding,
Vanilla custard
- A selection of cheese, chutney, celery & grapes
- Coffee & Chocolates

£60.00