

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

Served with a glass of chilled bubbly

£22.00 per person

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

£18.50 per person

A glass of chilled bubbly (Additional charge of £5.50pp)



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Christmas at



2019



Festive Christmas Party 2019

Festive menu served from
1st December – 24th December

£25.00

2 courses

£30.00

3 courses

For large parties over 12 people a deposit
of £10 per person on booking.
Our cancellation policy is a full two days
prior to the day of the booking.
The deposit is then non refundable.

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, in a crispy filo parcel
spiced orange & redcurrant 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 Party Nights

Friday 13th & Saturday 14th December
Jason Allen, Michael Bublé Tribute

Wednesday 18th - Festive Jazz Lunch

Saturday 21st - Festive Jazz Dinner

FESTIVE MENU ONLY

New Year's Eve Dinner & Dancing

STARTERS

Broccoli & blue cheese soup (v)
Crab, prawn & grapefruit cocktail
Scallops in the shell with Mornay sauce
topped with melted cheese
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

Ribeye steak, creamy peppercorn sauce,
chunky chips, tomatoes & mushrooms
Pan fried whole Sea Bream, lemon butter & white wine sauce
watercress & orange salad, sauté new potatoes with herbs
Pot Roast Pheasant & Pancetta, game sauce with
a hint of dark chocolate, celeriac mash, green beans
Rump of Lamb cooked pink, fruity cumberland sauce
dauphinoise potatoes, red cabbage and sultanas
Creamy wild mushroom risotto drizzled with black truffle oil (v)

DESSERT

Salted caramel & Chocolate Tart, cream & raspberries
Strawberry & Kiwi Pavlova stack
vanilla ice cream, raspberry coulis
Sticky Toffee Pudding, toffee & fudge ice cream
A selection of cheese, chutney, celery & grapes
Coffee & Chocolates

£60.00