



New Year's Eve Set Menu 2025 – £45 per person

Includes amuse-bouche, three courses, and tea or coffee with sweet treats

Evening seating from 7:30pm, table is yours for the whole night.

Pre-orders to be received by 29th December 2025. Wine pairing available.

Live music & dancing in the pub from 9pm featuring Turmoil.

Amuse-Bouche

Starters

(choose one)

Folkestone Crab on Toast

with lemon mayo, pickled fennel & fresh herbs *(GF option available)*

Baked Kentish Camembert (v)

with rosemary honey, toasted sourdough & apple chutney *(GF option available)*

Crisp Pork Belly Bites

with cider glaze, apple slaw & crackling crumb *(GF)*

Roasted Beetroot, Walnut & Orange Salad *(VG GF)*

with rocket and citrus dressing

Mains

(choose one)

Roast Cod Fillet

with crushed new potatoes, samphire, and a white wine & parsley cream *(GF)*

Braised Short Rib of Beef

with garlic mash, roasted roots & red wine jus *(GF)*

Wild Mushroom Linguine (v)

with tarragon cream, spinach & parmesan *(vegan pasta available)*

Butternut, Spinach & Chickpea Stew (🌱 GF)

in a spiced tomato & coconut sauce, served with herbed quinoa

Desserts

(choose one)

Sticky Toffee Pudding

with warm toffee sauce & vanilla ice cream *(GF option available)*

Lemon Posset

with shortbread & berry compote *(GF option available)*

Local Cheese Plate

with chutney, grapes & crackers *(GF crackers available)*

Chocolate & Raspberry Torte (🌱 GF)

with coconut cream

Tea, Coffee & Sweet Treats

Freshly brewed tea or coffee served with handmade fudge & chocolate truffles
(vegan & gluten-free alternatives available on request)





New Year's Eve Set Menu with paired wines 2025 – £65 per person

Amuse-Bouche

Prosecco Extra Dry, Valento

Starters

Folkestone Crab on Toast

Sancerre, Les Caillottes, Domaine Reverdy Ducroux

Baked Kentish Camembert (v)

Petit Chablis, Domaine Louis Moreau

Crisp Pork Belly Bites

Apple Cider, Special Reserve, Whisky Barrel Aged

Roasted Beetroot, Walnut & Orange Salad (VG)

Grüner Veltliner Klassik, Nastl

Mains

Roast Cod Fillet

Unoaked Chardonnay, Les Ronces

Braised Short Rib of Beef

Côtes du Rhône, Réserve De L'Abbé

Wild Mushroom Linguine (v)

Fleurie, Les Marrans, Domaine de Sermezy

Butternut, Spinach & Chickpea Stew (VG)

Vermentino, Duc De Belmonde

Desserts

Sticky Toffee Pudding

Late Harvest Sauvignon Blanc, Diemersdal

Lemon Posset

Crémant de Bourgogne Blanc de Blanc, Maison Jaffelin

Local Cheese Plate

Margaux, Chateau La Bessane

Chocolate & Raspberry Torte (VG)

Crémant de Bourgogne Rosé, Dufouleur Pere et Fils





*While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.
If you have specific questions about our menu, ingredients and/or cross-contact prevention practices please speak with a manager. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions.
A 10% discretionary service charge will be added to all tables*