



BOXING DAY MENU

Starters

- Homemade Beetroot Soup with Ginger and Orange - Hengist Warm Bread and Butter (v)(gf*) 7.8
Roasted Butternut Squash and Apple Salad topped with Goats Cheese (v)(gf) 8.8
Smoked Mackerel Fishcakes with Caper and Lemon Salad and a Dill Aioli 8
Breaded Brie Slices with a Spicy Cranberry Dipping Sauce (v) 8.5
Serrano Ham, Mozzarella and Fig on a bed of Mixed Leaves (gf) 9
Confit Duck Spring Rolls with Wasabi Marinated Red Cabbage and a Honey Soy Sauce 8.8
Roasted Prosciutto Wrapped Asparagus with a Lemon and Tarragon Dressing (gf) 8.2

Mains

- Choose From Sticky Five Spiced Gammon or Sirloin of Roast Beef or Mushroom and Chestnut Wellington (v) 23
Served with Dauphinoise Potatoes, Buttered Green Vegetables, Honey Carrots,
Salt Baked Beetroot, Yorkshire Pudding and Red Wine Jus
Cider Steamed Clams and Mussels with Homemade Warm Focaccia (gf*) 22
Freshly Beer Battered Cod Fillet with Hand Cut Chips, Mushy Peas and Tartare Sauce 21
Christmas Cannelloni Stuffed with Minced Beef in a Rich Tomato Sauce with Hengist Garlic Bread (gf*) 22.8
Hengist Venison Pie with Root Vegetable Purée, Sautéed Fine Beans and Cranberry Red Wine Jus 24.5
10oz Ribeye Steak, Triple Cooked Hand Cut Chips, Caramelised Red Onion, Rosemary Infused Mushroom and Red
Wine Jus (gf) 37

Desserts

- Hengist Christmas Pudding served with Brandy Vanilla Custard (v) 8.1
Baileys Chocolate Yule Log with Berry Compote (v) 8.8
Rum Truffles with Chocolate Brownie and Chocolate Ice Cream (v) 9.2
Hengist Festive Cheesecake with Orange Sauce and Vanilla Ice Cream (v) 8.5
Trio of Kentish Cheese, Chutney and Crackers (v)(gf*) 12.5