

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

£17.50 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

£20.00 per person

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

(Children's Festive High Teas available £12.50)

Both available for takeaway to take home!



THE STAR AND EAGLE
RESTAURANT AND HOTEL

Our cancellation policy is a full two days
prior to the day of the booking.

The Star & Eagle Hotel
High Street
Goudhurst
Kent TN17 1AL

Tel: 01580 211512

Fax: 01580 212444

starandeagle@btconnect.com

www.starandeaglehotel.co.uk

Christmas at



THE STAR AND EAGLE
RESTAURANT AND HOTEL

2021

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

- Beef wellington £60 for 2+ ☐
Salmon en croute £45 for 2+ ☐
Whole Lobster thermidor £48 each ☐

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

DESSERT

- Cheese platter £25 for 2+ ☐
(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

£28.00 £34.00
2 courses 3 courses

Festive Party Nights

Wed 15th, Fri 17th & Sat 18th December
Jason Allen, Michael Bublé Tribute

3x course festive menu £34pp 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

£65.00