

# 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 redeurrant & cranberry dip

Tempura prawns with a sweet chilli dipping sauce

Mini mince pie & brandy cream

A glass of chilled bubbly

£30.00 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

£28.50 per person

A glass of chilled bubbly (Additional charge of £7.50pp)  
(Children's Festive High Teas available £18.00)



THE STAR AND EAGLE  
RESTAURANT AND HOTEL

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# Christmas

at



THE STAR AND EAGLE  
RESTAURANT AND HOTEL

# 2023

## *Festive Party Nights*

Thur 14th, Fri 15th, Sat 16th December

Jason Allen, Michael Bublé Tribute

3x course festive menu £45pp

## *Christmas Carols*

Back by popular demand!

An afternoon of Christmas Carols & Merriment with our local Morris Men

Sunday 17<sup>th</sup> December from 6pm,

not to be missed!

Why not hire your own pub for your Christmas party this year?!

The 8 Bells pub is now available for private hire from just £250.

For more information please speak to a member of staff.

Why not make a night of it!?

We have 10 beautiful bedrooms, available from £130 including a full breakfast!

# *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 Seabass & Red Thai curry sauce

Traditional roast turkey, served with stuffing,  
pigs in blankets, bread sauce & warm cranberry sauce

Sirloin steak, creamy blue cheese sauce

Mushroom & Cashew Nut 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

Poached mulled wine pears and Christmas pudding ice cream

A selection of cheese, chutney, celery & grapes

Festive menu served from

1st December – 24th December

£35.00pp

2 courses

£40.00pp

3 courses

# *New Year's Eve*

## *Dinner & Party*

## STARTERS

Broccoli & blue cheese soup (v)

Wild mushrooms on toasted brioche  
with a creamy truffle sauce

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 and Raspberry Sorbet

Panettone & Whisky Bread & Butter Pudding,  
Vanilla custard

A selection of cheese, chutney, celery & grapes

Coffee & Chocolates

**£85.00**