



***pre order is essential alongside a deposit of £20 pp for Festive Menu, £40 pp deposit for Christmas Day.**

Deposits are non-refundable but required to confirm your booking.

***Dietary requirements must be requested at the time of pre-order.**

The Unicorn

High Street, Marden

Tel: 01622 831426

Festive* and Christmas Day Menu

available from Fri. 17th November
until Tues. 2nd January 2024*

2 course £30* • £35*



FESTIVE MENU

STARTERS

Broccoli and Kentish blue cheese soup - toasted walnuts, crusty bread & butter (V/GFA)
 Cod & Prawn Fishcake, dressed winter greens & sweet chilli dressing
 Warm Avocado, chestnut mushroom, brie, pine nut & basil pesto, dressed greens (V/GF)
 Lamb skewer, mint & yoghurt dip, pomegranate & rocket salad, grilled pitta bread (GFA)

MAIN COURSES

Roast Turkey, traditional stuffing, pigs in blankets, duck fat roast potatoes, vegetables & gravy (GFA)
 Fillet Steak, chips, grilled tomato & mushroom, pink peppercorn sauce (£10 supplement) (GFA)
 Salmon Fillet, truffle potato gratin, seasonal vegetables, garlic & parsley white wine sauce (GFA)
 Lamb Rump, softened leek potato puree, seasonal vegetables, port & cranberry reduction (GFA)
 The Unicorn Famous Festive Burger, double beef patty, gherkins, lettuce, tomato, horseradish
 burger sauce, grilled pigs in blankets, onion rings, chips, colslaw (GFA)
 Chicken Roulade, baby spinach, sun dried tomato, streaky bacon, potato puree, seasonal vegetables,
 parmesan sauce (GFA)
 Tripple Nut Roast, apricot stuffing, roasted potatoes & parsnips, vegetables & veggie gravy (GFA)(V)

DESSERTS

Kentish apple, pear & cranberry crumble, cinnamon custard
 Panettone bread & butter pudding, clotted cream ice-cream
 Double Chocolate Brownie, crunchy honeycomb ice-cream
 Selection of Kent Cheeses - Ashmore cheddar, Staplehurst blue, Bowyer's brie,
 quince jelly, biscuits, apple and celery sticks (£5 supplement)
 Christmas pudding, brandy sauce, rum & raisin ice cream
 Lemon cheesecake, Lemon coulis, Lemon sorbet



CHRISTMAS DAY

3 COURSE £ 80 Children (under 12) £ 40

**Arrive at 12 o'clock for a glass of Bubbly,
 food service starts at 12.30**

STARTERS

Baked Camembert, herbs & garlic, candied cranberries, festive chutney, artisan bread
 Giant King prawns- garlic butter & herbs, dressed greens, toasted artisan bread
 Smoked salmon terrine, savoury pancakes, dressed watercress, wild salmon caviar
 Brandy, thyme & chicken liver parfait, pickled gherkins, artisan bread caramelised onion chutney
 Warm Avocado, oyster mushrooms, brie, pine nut & basil pesto, dressed greens

MAIN COURSES

**Roast dinner will be served by our chefs at the carvery, please choose from:*

Cranberry and orange glazed turkey crown
 Horseradish and mustard rib of Beef
 Cherry glazed leg of Lamb
 Triple Nut roast, apricot stuffing

**All served with Traditional stuffing, pigs in blankets, duck fat roasted potatoes, apple and port braised
 red cabbage, honey roast parsnips, pancetta Brussel sprouts, curly kale, Yorkshire pudding & gravy.*

Wild Hake fillet, truffle potato gratin, seasonal vegetables, garlic and parsley seafood sauce
 Flambeed duck breast, potato gratin, spinach, triple sec, honey & orange reduction

DESSERTS

Double chocolate brownie, honeycomb ice-cream
 Selection of Kent cheeses- Ashmore cheddar, Staplehurst blue, Bowyer's brie,
 quince jelly, biscuits, apple and celery sticks
 Christmas pudding, brandy sauce, rum and raisin ice cream
 Lemon cheesecake, lemon coulis, lemon sorbet

Thank you for choosing The Unicorn for your Christmas Day !

