



The Garden Eatery

Bloomsburys' Festive Menu 2024

Bloomsburys would be delighted to welcome you to enjoy our Christmas menu from the 30th November - 23rd December 2024. With festive decorations and our beautiful log burning stove roaring.

We will be open for bookings from midday – 3pm from Tuesday – Sunday and Thursday, Friday and Saturday evenings for group and party bookings for a minimum of 5 guests. Bookings must be accompanied by a pre order. A £10.00 pp booking deposit is required to secure your date with us.

Please inform us of any allergies or dietary requirements before your booking.

Call us on 01580 292992 or email info@glampingkent.com to book!

2 courses £37

3 courses £47



The Garden Eatery

To Start:

Cured Venison salami with green peppercorns, from moons green charcuterie

Beetroot Carpaccio with creamy blue cheese wild rocket salad

Classic prawn cocktail, little gem, bread and butter

Ardennes pate with spelt toast & butter

Woodland mushroom and chestnut soup, soft artisan bread and butter

Mains:

Roast local turkey, Morghew roast potatoes, medley of roasted root veg, leeks in Cheese sauce, pigs in blankets, sage and onion stuffing, Brussels tops and a rich stock gravy

Local Tender loin pork filled with apricot, sage and chestnut garden herbs stuffing, creamy Biddenden cider sauce, crispy Morghew roast potatoes, Brussels tops with chestnuts & walnut.

Local Venison slow cooked casserole with creamy Morghew mash, green winter veg and rich stock gravy

Butternut squash, leek and za'atar pie, wild damson port sauce, purple sprouting broccoli and garden Cavallo Nero, Brussel tops tossed with chestnuts and walnut.

To finish

70 % Dark chocolate and almond torte, simply vanilla ice-cream

Festive spice sticky toffee pudding, pouring cream

Bloomsburys luxury Christmas pudding with somerset cider brandy, simply vanilla ice-cream