

the Gallivant

OVER LUNCH • OVER DINNER
OVERNIGHT

CHRISTMAS DAY

Adults 75 / Children 40

Gallivant Negroni 9.5

English martini rosso, Campari, Bathtub gin

Clementine Fizz 8.5

Chapel Down Brut NV Kent, Gallivant clementine syrup

Kent apple and mint soda 5.5

Owlets Kent apple juice, elderflower cordial, fresh mint, soda

Bloody Mary bites

Lobster, pork belly, caramelised cauliflower
Celeriac pithivier, parsnip, chanterelle mushroom
Duck liver parfait, crispy skin crumb, pickled cherry

Roast Smarden free range bronze turkey breast, ballotine of leg stuffed with
cranberry & chestnut stuffing, pigs in blankets, duck fat roast potatoes

Brown butter poached monkfish, salsify, braised chicory
Charred butternut squash, goats curd crumble, kale

Christmas pudding, brandy butter,
Caramelised plum and apple tart tatin, mascarpone, cinnamon
Clementine delice, pistachio, ginger

Colston Bassett and a glass of port

Mince pies and brandy butter

Instagram @thegallivant | Facebook @gallivanthotel

Virtually all our fresh ingredients are locally sourced
Please inform your server if you have any food allergies
A discretionary service charge of 12.5% will be added to your bill