

Number Eight

FESTIVE MENU

TWO COURSES 38.50

THREE COURSES 46.50

SERVED MONDAY - SATURDAY 12:00 - 3PM, MONDAY - THURSDAY 5:30PM - 9:00PM
STARTING THE 24TH OF NOVEMBER

STARTERS

Grilled Goats Cheese, Beetroot and Creme Fraiche Puree, Chicory

Slow Cooked Ham, Chicken & Apricot Terrine, Walnut Ketchup,
Pickled Mustard Seeds, Straw Potatoes

Scottish Oak Smoked Salmon, Soft Boiled Egg, Capers, Fennel,
Lemon, Granary Bread

MAINS

Roast Turkey Breast, Bacon Wrapped Chipolata,
Roasted Vegetables & Potatoes, Red Wine Gravy, Cranberry Salsa

Pan Fried Market Fish, Caviar Beurre Blanc, Garlic Confit Mashed Potato,
Buttered Hispi Cabbage

Porcini Mushroom Tortelloni, Roasted Wild Mushrooms,
Sage Butter, Toasted Walnuts, Dressed Rocket

Dry Aged Hereford 300g Sirloin, Peppercorn Sauce, Roasted Mushroom, Fries
(10 Supplement)

DESSERTS

Number Eight Eskimo Bars, Salted Caramel Sauce

Warm Christmas Pudding, Brandy Butter, Vanilla Custard

Steamed Syrup Sponge Pudding, Rum and Raisin Ice Cream

 INFO@NO8SEVENOAKS.COM  WWW.NO8SEVENOAKS.COM

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PLEASE INFORM US OF ANY ALLERGIES WHEN MAKING YOUR RESERVATION. AN OPTIONAL SERVICE CHARGE OF 12.5% IS ADDED TO YOUR BILL