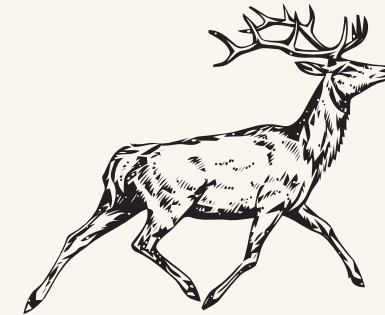


BOOKING FORM

Please complete the form with your party's pre-order* and provide it to us
no later than 7 days prior to your reservation.

Name	Venison	Velouté	Trout	Turkey	Beef	Pic	Cod
							Xmas Pud
							Trifle
							Brownie
							Cheese
Total							



Christmas

MENU 2026

28th November - 22nd December



Christmas

AT THE BUCKS HEAD

We look forward to welcoming you for Christmas at the Bucks Head!
Contact us now to enquire about dates and party sizes. To secure your booking we require a non-refundable £15 deposit per person. Please complete the form attached with your party's pre-order* and provide it to us no later than 7 days prior to your reservation. Please note that any cancellations within 24 hours of the reservation are liable to pay the full balance of £42pp

Best wishes

Bucks Head team

* Please inform us in advance of any allergies/dietary requirements.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance or Coeliac disease, please let us know in advance. Fish dishes may contain bones. Please note that due to the nature of cooking our deep-fried products, we cannot guarantee they're free from cross contamination/contact with other allergens. Cereals containing gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients. Other options may be available - please ask in-house about your dietary requirements.

3
COURSES
£42

Starters

Spiced Knole Park Venison Carpaccio
Rocket, Pickled Enoki Mushrooms, Balsamic, Parmesan, Croutons

Celeriac & Sage Velouté
Apple Batons, Celeriac Crisps, Home Baked Bread

Potted Chalk Stream Trout
Clarified Butter, Capers, Dill, Crusty Bread

Mains

Rolled Turkey Breast
Pig in Blanket, Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables & Gravy

Slow Cooked Ightham Beef Shin
Creamed Mash, Braised Red Cabbage, Crispy Cavello Nero, Bourguignon Sauce

Chestnut, Cannellini Bean & Kale Pie (ve)
Roast Potatoes, Seasonal Vegetables & Gravy

Roasted Cod Fillet
Confit Lemon & Fennel Potatoes, Pernod Fish Cream

Desserts

Traditional Christmas Pudding
Brandy Sauce, Red Currants

Christmas Trifle
Lady's Fingers, Clementine, Chantilly Cream, Jelly

Warm Chocolate Brownie
Mince Pie Ice Cream

Kentish Cheese Board (£3 supplement)
Grape, Apple, Ale Chutney