

Christmas Canapés & Bubbly

Blinis with smoked salmon, sour cream & chives

Mini Croustards

filled with chicken liver, smoked bacon & brandy pâté,
topped with spiced caramelized apple

Baby Brie melt in the middle filo parcels
with redcurrant & cranberry dip

Tempura prawns with a sweet chilli dipping sauce

Mini mince pie & brandy cream

£30.00 per person

(add a glass of bubbly £38pp)

Christmas Afternoon Tea

A selection of sandwiches:

Turkey & stuffing

Smoked salmon & cream fraiche

Brie and cranberry

Cream cheese & cucumber

Mini scones cream & jam

Selections of mini cakes

Mince pie & brandy cream

Tea or coffee

£30.00 per person

A glass of chilled bubbly (Additional charge of £8.00pp)

(Children's Festive High Teas available £20.00)



THE STAR AND EAGLE
RESTAURANT AND HOTEL

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Christmas

at



THE STAR AND EAGLE
RESTAURANT AND HOTEL

2024

Events

Goudhurst Village Christmas Fair

Saturday 30 November 1 till 7pm

Festive Party Nights

Fri 13th, Sat 14th, Thu 19th December

Jason Allen, Michael Bubl  Tribute

3x course festive menu  50pp

Christmas Carols

Back by popular demand!

An afternoon of Christmas Carols & Merriment with our local Morris Men

Sunday 15th December from 6pm,

not to be missed!

Goudhurst Charity Tractor Run

Sunday 22nd December from 5pm

Why not hire your own pub for your Christmas party or family gathering this year?!

The 8 Bells pub is now available for private hire from just  250.

For more information please speak to a member of staff.

Why not make a night of it!?

We have 10 beautiful bedrooms, available from  150 including a full breakfast!

Festive Menu

STARTERS

Sweet potato, ginger & garlic soup & crusty bread

Chicken liver, smoked bacon & brandy p t 
Served with hot toast & red onion chutney

Traditional prawn cocktail, brown bread & butter

Whole baked camembert
cranberry jam dipping sauce, crusty bread

MAIN COURSE

Salmon en crouete, creamy mushroom sauce

Traditional roast turkey, served with stuffing,
pigs in blankets, bread sauce & warm cranberry sauce

8oz Sirloin Steak, creamy pepper sauce ( 5 supplement)

Mushroom & Cashew Nut Wellington (v)

All served with a selection of seasonal vegetables,
roast potatoes or buttered new potatoes

DESSERT

Warm chocolate brownies (GF), served with vanilla ice cream

Traditional Christmas pudding
with orange marmalade & brandy cream

Poached mulled wine pears and Christmas pudding ice cream

Sticky Toffee Pudding and ice cream or custard

A selection of cheese, chutney, celery & grapes

Festive menu served from

1st November – 24th December

 40.00pp

2 courses

 45.00pp

3 courses

Festive Party nights

 50.00pp - 3 courses only

New Year's Eve Dinner, Dance & Party

STARTERS

Broccoli & blue cheese soup (v)

Wild mushrooms on toasted brioche
with a creamy truffle sauce

Scallops in the shell with pea pur e crispy bacon,
soy and ginger sauce

Duck liver & Armagnac parfait with granary toast
& winter spiced apple, blackberry & cinnamon chutney

Grilled goats cheese with pine nuts & cranberry jam
on mixed salad leaves (v)

MAIN COURSE

Prime fillet steak slices, wild mushroom sauce,
green beans, herb roast potatoes

Fillet of cod beurre blanc sauce,
spinach and new potatoes

Venison haunch, wild blackberry sauce,
green beans, dauphinoise potatoes

Halibut fillet champagne sauce, samphire, new potatoes,

Roasted aubergine, red pepper and stilton paupiette
tomato coulis, green beans, herb roast potatoes (v)

DESSERT

Strawberry and kiwi pavlova stack,
raspberry coulis & vanilla ice cream

Zesty Lemon Tart and Raspberry Sorbet

Panettone & Whisky Bread & Butter Pudding,
Vanilla custard

A selection of cheese, chutney, celery & grapes

Coffee & Chocolates

 99.00