

We have created the perfect festive menu for Christmas 2016 so why not join us at the award winning Fighting Cocks and let us do all the hard work, while you celebrate *the season to be jolly* with your family, friends or colleagues.

We are taking bookings from 24 November to 24 December (excluding Sundays).

Friday November 25, December 2, 9, 16, 23 are our Party Nights with a 7.30 pm sit down for a 3 course meal followed by our resident DJ at 9.30-1130 pm. £30 per person.

2 COURSES : Adults £20 ~ Children under 12 & Seniors £13.
Available Monday to Saturday lunchtime.

3 COURSES: Adults £25 ~ Children under 12 & Seniors £18.
Available Monday to Saturday lunchtime & evening.

We require a non-refundable £10 per head deposit at time of booking (£5 per senior/child).
All tables need to pre order at least 14 days in advance.

A discretionary service charge of 10% will be added to all parties of 8 or more.
Gratuities go entirely to the staff.

To book please contact us on 01322 862299 or email chrismaskery@btinternet.com.

We very much look forward to welcoming you and your guests to
The Fighting Cocks this Christmas.

Why not join us for a drink on Christmas Day between 12 and 3 pm or for
a traditional Boxing Day lunch of cold meats and bubble & squeak?

New Year's Family Disco: £5 Adult £3 Child available from 1 September.
Happy Hour 7-8 pm with all drinks HALF PRICE.
To avoid disappointment please purchase your tickets promptly as the last 9 years
have sold out well in advance.

The Fighting Cocks Pub & Riverside Restaurant, The Street, Horton Kirby, Kent DA4 9BY
Email: chrismaskery@btinternet.com www.fightingcockshortonkirby.co.uk

Sponsored by



4 times winner

Starters

Homemade rich tomato soup (v)
cheese & chive scone

Smoked salmon, fresh herb & cream cheese roulade
beetroot & cucumber pickle

Fighting Cocks smooth chicken liver paté
sage butter, Old Speckled Hen chutney, freshly baked tiger bread

Calverley Mill mature cheese bake (v)
Harry Sparrow cyder & sweet balsamic onion

Marinated olives with rustic bread (v)
extra virgin olive oil & balsamic vinegar

Main

Butter roasted Norfolk turkey
stuffing, chipolatas wrapped in streaky bacon

Mrs Manning's 3 little pigs pie
shoulder, belly & loin, crackling, apple sauce

Roast best Scotch sirloin of beef
horseradish & stilton tart - £2.50 supplement

Salmon & ratatouille en croute
roasted red pepper & crème fraîche sauce

Portobello mushroom & ratatouille en croute (v)
roasted red pepper & crème fraîche sauce

All served with duck fat roasted potatoes & mixed seasonal vegetables

Desserts

Christmas pudding
Brandy sauce

Sherry trifle

Baked clotted cream rice pudding brûlée
stewed prunes in Armagnac

Trio of sorbet
passion fruit, mango, raspberry

Baked Alaska with Black Forest sponge
Kirsch cherries, rich vanilla ice cream

Mincemeat tart
Whiskey & stem ginger ice cream

3 Courses £25.00

(v) Vegetarian