



Christmas Day Menu

£95 PER ADULT, £45 PER YOUNGER GUEST UNDER 10

Selection of Smoked Salmon Canapés and a Glass of Fizz on Arrival

STARTERS

Devon Crab and Prawn Cocktail

avocado, lettuce, cucumber, bloody Mary dressing

Roasted Celeriac and Chestnut Soup

truffle oil, bread

Pumpkin, Spinach and Vegan Feta Cheese Tart

toasted pecans

Chicken, Ham Hock and Parma Ham Terrine

pickles, truffle mayo, sourdough

AMOUSE-BOUCHE

Sipsmith London sloe gin and lemon sorbet

MAINS

Kings Arms Festive Turkey Crown

bacon wrapped chipolata, goose fat roasted potatoes, creamed leeks, Brussel sprouts and roasted chestnuts, maple parsnips, chantenay carrots, cranberry stuffing, gravy

28 Day Dry-Aged Striploin of Beef

goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, chantenay carrots, horseradish cream, gravy, beef dripping Yorkshire pudding

Root Vegetable Nut Wellington

roasted butternut squash, braised beetroot, green lentils wrapped in filo pastry. Roast potatoes, maple parsnips, Brussel sprouts and roasted chestnuts, gravy (vg)

Pan Seared Hake Fillet

braised leeks, roasted new potatoes, samphire, lobster bisque

PUDDINGS

Christmas Pudding *brandy butter ice cream OR pouring cream*

Apple, Pear and Fig Crumble *brandy custard OR vanilla ice cream*

Vegan Chocolate Torte (gf) *vegan vanilla ice cream*

Cheeseboard *French brie, stilton, cheddar, crackers, spiced apple chutney, grapes, glass of port*

a glass of Whiskey or Brandy, tea or filter coffee to finish

All of our food is prepared fresh daily, whereby nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are prepared in the same kitchen. Fish dishes may contain bones, whilst we take every step to remove all. A discretionary service charge of 13% will be added.