

Festive Menu

£45 FOR 3 COURSES | £39 FOR TWO COURSES

STARTERS

Roasted Butternut Squash Soup

toasted pine nuts, beetroot oil, wedge of bread

Gravalax Smoked Salmon Cured in Festive Spices

celeriac and fennel salad, lemon crème fresh

Duck Liver Parfait

sweet apple chutney, pickled shallots, focaccia toast

King Prawn and Crayfish Cocktail

Bloody Mary sauce, bread, lemon

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

Hake Fillet

sea salt, rosemary and lemon roasted new potatoes, dill, butter king prawns, curly kale, shredded leeks

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)*

Striploin of Beef

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

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*