



Festive Menu

2024

Buffet

SILVER BUFFET

£20 per person

Selection of Mini Soft Rolls

Filled with crayfish, lemon mayo and rocket.
Turkey, avocado, and basil mayo. Free-range
egg mayo and cress

Roasted New Potatoes

Garlic, rosemary, sea salt

Chicken Mini Breast Fillets on Skewers

Smokey barbeque OR garlic herb butter
dressing

Pork and Apple Sausage Roll

Onion chutney

Margherita Pizza

Tomato, mozzarella, basil

GOLD BUFFET

Includes all Silver options, £40 per person

Selection of Cured Meats

Salami, air dried ham, chorizo, baguettes, apple
chutney

Mini Homemade Pies

Turkey and cranberry OR beef and ale

Burger Sliders

Cheeseburger OR plant based with vegan
cheese. Lettuce, tomato, red onion

Classic Caesar Salad

Ham and Manchego Croquettes

Aioli

SWEET OPTIONS

Selection Of Macaroons

chocolate, lemon, raspberry, coffee, vanilla

Mini Chocolate Brownie

whipped cream

Mini Mince Pies

brandy butter

Fresh Fruit Skewer

pineapple, melon, strawberry, red grapes

Canapés

RECOMMENDED FOR LARGER DRINKS PARTIES

three items £20, six items £38, nine items £55

Scottish Smoked Salmon

Lemon cream cheese, caviar

Prawn Cocktail

Mary Rose sauce, lemon

Beetroot and Goats Cheese Tartlet

Mini Fish And Chips

Tartar sauce

Burger Sliders

Cheeseburger OR plant based with vegan
cheese. Lettuce, tomato, red onion

Mini Homemade Pies

Chicken and ham pie OR steak and ale

La Vegana Pizza

tomato, vegan sausage meat, artichokes, red
onion, olives

Chicken Mini Breast Fillets on Skewers

Smokey barbeque OR garlic herb butter
dressing

Red Pepper And Lemon Hummus

Celery and carrot crudites

Italian Meatballs

tomato and basil sauce, whipped crème
fraîche, Parmigiano Reggiano

Tempura Salt and Pepper Cauliflower

chimichurri sauce, red chillis

Roast Beef Yorkshire Puddings

horseradish cream

CHEESEBOARD SELECTION

for 20-30 guests £200

Blacksticks Blue, Castello Ticker mature
cheddar, Paysan Breton Brie, apple and
date chutney, crackers

Festive Menu

£45 FOR 3 COURSES | £39 FOR TWO COURSES

STARTERS

Roasted Butternut Squash Soup

toasted pine nuts, beetroot oil, wedge of bread

Gravadlax 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*



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.

Drinks Packages

BUCKETS ARE RECOMMENDED FOR LARGER DRINKS PARTIES

Wine

choose three 70cl bottles per bucket - £75

Whites

IL Meridione Catarratto IGT Terre Sicilia
12.5% Italy

Ripe tropical fruit aromas with hints of peach and a lightly herbal note. Stone fruit characters on the palate, gently honeyed, and finishing with fresh citrus acidity.

Lamura Organic Pinot Grigio
12% Italy

An intense bouquet of fruits such as apple, melon and citrus, matched well with more delicate mineral aromas.

Reds

Arcano Nero D'Avola
13% Italy

Red and Morello cherries married with vanilla and spice with darker kirsch and chocolate notes.

Arena Negra Cabernet Sauvignon
13% Chile

Rich currants with minty herbaceous aroma rises from this deep ruby coloured dry red wine. Full bodied and fruity.

Rosé

Fiori Sul Muro Rosato
12% Italy

Light, crisp and refreshing with ripe red fruit and a playful mouth feel.

Florensac Face A La Mer Cotes De Thau
Rosé

12% France

A crisp dry rosé made from Merlot and Cinsault grapes, This light and fruity wine is delightfully refreshing.

Sparkling

choose three 70cl bottles per bucket - £100

Botter Prosecco Spumante NV
11% Italy

Light straw colour with greenish hints, fine and persistent perlage.

Botter Prosecco Rose NV
10.5% Italy

A fragrance of fine, recalling, acacia flowers. Fresh, delicate, slightly sweet taste, intensely fruity, and with a typical scent of acacia honey.

Beer

choose twelve bottles per bucket

Rekorderlig - £69

Strawberry & Lime, Apple or Wild Berries

Modelo Especial - £50

London Pride - £50

Daura Damm Gluten Free - £50

Estrella Damm - £50



SOFTS

Jug Of Juice (1ltr) - £6

Orange, Cranberry or Apple - £9

Coke or Diet Coke (12 bottles) - £34

Tonics or Sodas (12 bottles) - £28



Our Festive Entertainment

Festive entertainment will be on during the evenings from 7pm
onwards on the following dates

Booking essential for the dining room

29th November
30th November
6th December
7th December
13th December
14th December
20th December
21st December
24th December

Festive entertainment during the day from 12noon will be on the
following dates

1st December
8th December
15th December
22nd December

31st December - NYE Kings Arms Party Night *booking required*

Open from 6pm until 1am limited availability.

We will be offering a special à la carte menu from 6pm until 10pm
with entertainment running through the evening with Big Bens chimes
and fizz at midnight.

Please arrange carriages for 12:45am.

We hope all our guests have a very Merry Christmas and a
prosperous New Year.

The Kings Arms Team x



T'S & C'S

SECURING YOUR BOOKING

Kings Arms requires a deposit within five days of a provisional booking being made. Please note we accept debit, credit, Amex, cash and bank transfer, for payment of your deposit which is made via an online link we send you via email. We do not accept cheques as method of payment.

Please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing via email and full deposit payment, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre- payment paid in full. This deposit will be redeemed on the day of your event against your total booking. The deposit is fully refundable up to fourteen days prior to your booking date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable fourteen days before the day of your booking. On arrival we will set up a tab for your event, we will also confirm the agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day before you depart the event.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food or beverage, please confirm final guest numbers at least ten days before your booking date. Please note that this will be the number charged to your final bill.

Please advise us if your guests have any special dietary requirements. Allergen information can be sent via email, so you can share with your guests.

SERVICE CHARGE

For all guests including event bookings we add a 13% service charge to your final bill. By the end of your event, we are sure you'll agree our staff deserve it!

SPECIAL REQUESTS

Do let us know if you have any special requests no matter how far-fetched and we will always do our best for you.

FOOD DISPLAY

Any displayed food items (i.e., Buffets hot or cold) will only be left on display for a maximum of two hours due to food safety regulations. A celebration cake can be supplied by the guest, but a disclaimer must be signed on the day of your event. Any unused food items can be removed from the premises, but a disclaimer must be signed by the guest.

DECORATIONS

Please note that we accept flower arrangements, balloons (with weights), banners and photos (use of blue or white TAC only). Paper lanterns, bunting, sparkling candles, confetti, and glitter are not permitted.

MUSIC & HOURS

Due to our licensing restrictions, we are not permitted to open the doors that lead onto the outside terrace area from 10pm, therefore the terrace will close sharply at 10pm.

We are licensed until 11pm; therefore, guests must vacate our premises quietly by 11:30pm the latest. Please ensure that all invitations sent state "Carriages at 11.00pm".



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