



Christmas menu

Starters

1. Roasted cream of cauliflower soup served with parmesan shavings, gremolata oil and bread (v)
2. Beetroot and sloe gin cured salmon, whipped herb ricotta-spinach roulade and crostini
3. Deep fried British brie bites served with cranberry and port jam (v)
4. Braised Orange and honey glazed ham hock croquette served with wild garlic and pea puree and pea shoots

Mains

1. Roasted turkey served with roast potatoes, seasonal vegetables, stuffing, pig in blanket and turkey gravy
2. Fillet of venison served with creamy mashed potatoes, garlic wild mushrooms and a black cherry and red wine reduction
3. Pancetta wrapped monkfish served with crushed new potatoes, roasted cherry tomatoes on the vine, samphire and chervil champagne sauce
4. Charred leek and gruyere cheese tarte tatin served with braised citrus butter beans, lentils and fennel (v)

Desserts

1. Spiced vanilla crème brulee served with a winter berry compote (v)
2. Rich chocolate orange mousse served with chantilly cream (v)
3. Tres leches cake, topped with whipped cream and fresh fruit (v)
4. A selection of British cheeses served with crackers, grapes, celery, apple, onion marmalade (v)
5. Christmas pudding served with brandy cream (v)

*Please let us know if you have any special dietary requirements.

*Please note that some dishes may contain nuts or small fish bones.

Thank you for visiting the Kings Arms this festive period, we hope you enjoy your dining experience, and we hope to see you again in the near future.

