

# *Kings Arms Christmas Day Menu*

## **Bucks Fizz & Canapés**

### *Starters*

#### **Trio of garlic and lemon prawns**

Dressed leaves and balsamic glaze

#### **Pan Fried Pigeon Breast**

Spring onion potato cake, wilted spinach and whole grain mustard sauce

#### **Ham Hock and Bacon Baked Terrine**

Piccalilli and dressed leaves

#### **Duck Liver Parfait**

Sweet toasted brioche, red onion marmalade

### *Mains*

#### **Roasted Turkey Crown**

Honey parsnips, roasted potatoes, Gloucestershire pudding and a rich homemade gravy

#### **Pan Fried Hake,**

Alforno potatoes, pea and pesto cream sauce

#### **Pan fried Partridge breast,**

Lemon sautéed potatoes, savoy cabbage

#### **Roast Sirloin of Beef**

Honey parsnips, roasted potatoes, Gloucestershire pudding and a rich homemade gravy

#### **Spanakopita,**

Spinach, onion, pine nuts, new potatoes, green beans, sun blushed tomatoes v

#### **Risotto**

Mediterranean vegetables, tomato, vegetarian parmesan v

## *Desserts*

### **Hot Chocolate Fondant**

Served with clotted cream

### **Bread and Butter Pudding**

Finished with stacciatella ice cream

### **Christmas pudding**

Served with a homemade duck egg custard

### **Sticky toffee pudding**

Vanilla ice cream

### **Coffee & Mince Pies**

**£70.00 per person**

# *King's Arms Christmas Party Menu*

## *Starters*

### **Breaded Smoked Brie (v)**

Cranberry sauce , pea shoots

### **Pan Fried Pigeon Breast**

Spring onion potato cake, wilted spinach and whole grain mustard sauce

### **Oven Baked Camembert**

Thyme, red onion marmalade, toasted ciabatta

### **Duck Liver Parfait**

Sweet toasted brioche, red onion marmalade

## *Mains*

### **Roasted Turkey Crown**

Honey parsnips, roasted potatoes, Gloucestershire pudding and a rich homemade gravy

### **Spanakopita,**

Spinach, onion, pine nuts, new potatoes, green beans, sun blushed tomatoes v

### **Risotto,**

Mediterranean vegetables, tomato, vegetarian parmesan v

### **Prawn linguine,**

Italian tomato sauce, parsley, crème fresh, pea shoots

## *Desserts*

### **Hot Chocolate Fondant**

Served with clotted cream

### **Bread and Butter Pudding**

Finished with stacciatella ice cream

### **Christmas pudding**

Served with a homemade duck egg custard

### **Sticky toffee pudding**

Vanilla ice cream

**2 courses £22.00**

**3 courses £26.00**

*King's Arms*  
*New Years' Eve Menu*

*Starter*

Broccoli & Stilton Soup,  
Crusty Bread (v)

Trio of Arancini: Pesto, Truffle & Parmesan, Thyme,  
Tomato Ragu, Shaved Parmesan (v)

Duck Liver Parfait,  
Sweet Onion Marmalade, Toasted Ciabatta

Trio of Garlic and Lemon Prawns,  
Mixed Leaf, Balsamic Glaze

*Mains*

Fillet of Beef, Triple Cooked Chips, Grilled Tomato,  
Garlic Mushroom, Port and Stilton Sauce

Risotto, wild mushroom, truffle, vegetarian parmesan

Pan Fried seabass, Lyonnaise Potatoes,  
Tender Stem Broccoli, Tomato Concasse Cream Sauce

Rack of Lamb, Thyme, Cider Fondant Potato,  
Parsnip Puree, Rosemary and Garlic jus

*Dessert*

Four Temptations  
Chocolate Brownie, Sticky Toffee Pudding,  
White Chocolate Mousse, chocolate chip Ice-cream

Strawberry Panna Cotta, Fresh Berries  
Duo of Coulis

Hot Chocolate Fondant, vanilla Ice-cream

Amaretto & Honey Glazed Peaches, Chantilly Cream

3 courses £50