

King's Arms Christmas Party Menu

Starters

Breaded Smoked Brie (v)

Served with cranberry sauce and finished with pea shoots

Pan Fried Pigeon Breast

Served with a spring onion potato cake, wilted spinach and whole grain mustard sauce

Ham Hock and Bacon Baked Terrine

Served with piccalilli and dressed leaves

Duck Liver Parfait

Served with sweet toasted brioche

Vincisgrassi

Finished with truffle oil and fresh rocket

Mains

Roasted Turkey Crown

Served with honey parsnips, roasted potatoes, Gloucestershire pudding and a rich homemade gravy

Pan Fried Hake

Dauphinoise potatoes and a pea and pesto cream sauce

Apricot Stuffed Roasted Partridge

Served with lemon sautéed potatoes and pan fried savoy cabbage

Blue Cheese and Chive Soufflé (v)

Finished with toasted walnuts Served with a fresh salad

Risotto

Balsamic roasted butternut squash and fetta risotto finished with fresh chives and
A parmesan crisp (v)

Desserts

Hot Chocolate Fondant

Served with lavender ice cream

Bread and Butter Pudding

Finished with vanilla ice cream

Deconstructed Fresh Berry Trifle

Finished with winter berries

Christmas Pudding

Served with a homemade duck egg custard

2 courses £22.00

3 courses £26.00