



THE KINGS ARMS CHRISTMAS MENU

STARTERS

Wild Mushroom, Spinach and Grilled Brie Soup (V)

Venison Carpaccio served with Rocket, Olive Oil and Parmesan Shavings

Traditional Crayfish Cocktail served with a Marie Rose Sauce

Roast Vegetable Terrine served with Heritage Tomato Relish and Rocket (V)

Pan Fried King Scallops served with Pea Puree, Black Pudding and Crispy Smokey Bacon

Complementary Basket of Ciabatta

MAINS

Traditional Roast Turkey with all the Trimmings

8oz 28 Day Matured Grilled Aberdeen Angus Sirloin Steak served with Sautéed Potatoes, Spinach, Vine Tomatoes and a Diane Sauce

Pork Tenderloin stuffed with Chestnut and Wild Mushrooms and served with Mashed Potatoes, a Green Bean Parcel and a Wholegrain Mustard Sauce

Asparagus and Brie Tart served with Honey Glazed Fennel, Spinach, Butternut Squash and a Red Onion Winter Salad (V)

Whole Plaice served with New Potatoes, Fresh Vegetables and a Dill and Lemon Sauce

Chicken with an Apricot Sausage Stuffing served with Sweet Potato Chips Sprouting Broccoli and a Cranberry and Rosemary Jus

Pan Fried Sea Bass Fillets served with Roasted Mediterranean Vegetables and Grilled Lemon

DESSERTS

Traditional Christmas Pudding

Kings Arms Rhubarb Crumble

Baked Vanilla and Blueberry Cheesecake

Glazed Pear and Almond Ginger Tart

Trio of English Cheeses

[Matured Cheddar, White Stilton with Cranberry and Cornish Brie served with Grapes, Celery, Apple and Biscuits with Butter and Chutney]

MINCE PIE AND TEA OR COFFEE

Monday to Thursday £26.50/Person

Friday to Sunday £28/Person

Christmas Day £90/Person

(Please let us know if any of your party has any specific dietary requirements)

