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THE KINGS ARMS

ON ARRIVAL

GLASS OF PINK PROSECCO

STARTERS

CREAM OF ARTICHOKE SOUP
WITH PARMESAN AND CRISPY PANCETTA

HERB CRUST CALAMARI STRIPS
SERVED WITH SWEET CHILLI AND A
GARLIC MAYONNAISE

SMOKED SALMON
SERVED WITH A FENNEL AND CELERIAC SALAD
AND LIME VINAIGRETTE

TEMPURA VEGETABLES
SERVED WITH A SHALLOT AND TOMATO RELISH

ANTIPASTI (TO SHARE)

(ALL SERVED WITH A BASKET OF FRESH LOCAL BREAD AND BUTTER)

MAIN COURSE

16 OZ CHATEAUBRIAND (TO SHARE)
SERVED WITH SMOKED PAPRIKA FRENCH FRIES,
ASPARAGUS AND A JACK DANIELS SAUCE

PAN FRIED SALMON WRAPPED IN PANCETTA
SERVED WITH A BEAN AND MUSHROOM SALAD
AND A CHILLI SOUR CREAM

PAN FRIED CHICKEN BREAST STUFFED WITH CHORIZO AND FETA CHEESE
SERVED WITH SWEET POTATO CHIPS AND SAUTÉED CHERRY TOMATOES AND ONIONS

PAN FRIED HALIBUT
SERVED WITH A BEETROOT MASH AND VEGETABLE STRIPS

MUSHROOM SPINACH AND STILTON WELLINGTON
SERVED WITH ROASTED MEDITERRANEAN VEGETABLES

DESSERTS

FRESH MIXED BERRIES AND CHOCOLATE (TO SHARE)

PEAR POACHED IN RED WINE
SERVED WITH VANILLA ICE CREAM AND A COCONUT COATING

STICKY TOFFEE PUDDING
SERVED WITH CUSTARD, CREAM OR ICE CREAM

ORANGE AND LEMON SYLLABUB
SERVED WITH HOMEMADE SHORTBREAD

A SELECTION OF CHEESES SERVED WITH CELERY, GRAPES AND
RED ONION MARMALADE (TO SHARE)

£45.00 PER PERSON
(£15 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED)

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ASK FOR DETAILS OF ANY
ALLERGENS.

PLEASE NOTE THAT FISH MAY CONTAIN BONES
SERVICE DISCRETIONARY