



Christmas menu

Starters

1. Spiced butternut squash and sage soup and bread (V)
2. Pan seared pigeon breast served with a black pudding bon bon, Cumberland sauce and salad garnish
3. Baked mini camembert topped with a cranberry, port and thyme jam served with toasted sour dough bread (V)
4. Prawn mousse wrapped in a smoked salmon served with salmon roe, bread crisp, crispy dill and lemon oil

Mains

1. Traditional turkey – roasted turkey, roast potatoes, vegetables, pork stuffing, pigs in blanket and gravy
2. 8oz sirloin- served with sauté new potatoes with caramelised onions, roasted tenderstem broccoli and black garlic and mushroom sauce
3. Salmon fillet served with watercress and caper mash potatoes, grilled asparagus and champagne lobster sauce
4. Cranberry and pistachio jewelled nut roast served with roast potatoes, vegetables and vegetarian gravy (V)

Desserts

1. Clementine posset served with candied orange peel and sable biscuits
2. Dark chocolate pot served with toffee popcorn, chocolate bark, marshmallow and whipped cream
3. Christmas pudding served with brandy sauce
4. Spiced apple and mincemeat crumble served with custard
5. Cheeseboard – Ashmore cheddar, Kentish blue and Kentish goat's cheese served with crackers, grapes, celery and onion marmalade

Mince pies served after meal

- *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.

General Manager: Jano Manga

Head Chef: Cameron Tripp

