

FESTIVE MENU



WHILE YOU WAIT

Bread basket (rustic granary and white bread) with nduja butter, marmite butter, garlic and parsley butter.

STARTERS

Celeriac and apple soup.

Garlic and rosemary camembert, spiced chutney warm bread to dip.

Chicken liver pate, melba toast and pickled berry jam.

DESSERTS

Classic christmas pudding with brandy snap and warm brandy sauce (VE & GF option)

Spiced pear and fig crumble with crème anglaise and chai tea ice cream

Santas naughty ice cream (Christmas pudding mixed with home made vanilla ice cream & brandy)

MAIN COURSES

Trio of Turkey

Roasted breast of turkey, stuffed and rolled turkey leg with chestnut, cranberry and pancetta stuffing, turkey croquet with crispy duck fat roast potatoes, honey roasted parsnips, pancetta or not roasted sprouts, braised red cabbage, carrot and swede mash, turkey jus.

Pan seared loin of halibut with buttered kale, smoked new potatoes and tartar beurre blanc.

Braised shin of beef in bordeaux wine with pomme puree and medley of roasted veg.

Roasted pumpkin and marmite nut roast with rosemary and garlic roast potatoes, honey roasted parsnips, chestnut roasted sprouts, braised red cabbage, carrot and swede mash, greens and VG gravy.

£49.50 PER PERSON

Call 01306 735050 or visit
www.thekingsheadhsm.com

