

# THE FUNCTION MENU

## STARTERS

- Garden pea soup with chive and truffle mascarpone
- Smoked ham hock terrine with caramelised onion chutney and sour dough
- Classic prawn cocktail with cherry tomato, croutons and marie rose sauce
- Grilled goat's cheese with roasted fig, balsamic and baby rocket salad

## MAINS

- Slow braised blade of beef with tender stem broccoli, mash and red wine sauce
- Pan roasted chicken breast with chorizo, baby gem and parmentier potato fricassee
- Pan roasted plaice with samphire and new potatoes in a lemon and almond butter sauce
- Wild mushroom and truffle linguine with parmesan and white wine sauce

THE KINGS ARMS

## DESSERTS

- Cinnamon apple fritter with salt caramel and vanilla ice cream
- Classic vanilla crème brulee with fresh berries and raspberry sorbet
- Dark chocolate tart with sweet cherries and clotted cream
- Selection of ice cream and sorbet

Three courses - £35 per person

Please notify when booking of any allergies or dietary requirements so we can accommodate  
Also please book with a minimum of two weeks' notice so our team can prepare for your visit