



Christmas at THE KINGS

EAT. SLEEP. DRINK.
7 DAYS A WEEK

Christmas at The Kings Arms

Starters

Spiced butternut and truffle velouté
with sour dough (V)

Crumbed brie, cranberry sauce
and baby rocket salad (V)

Venison and beef shin terrine with plum
and apple chutney

Salmon gravadlax, beetroot and baby gem salad (GF)

Mains

*(All mains served with traditional trimmings
and seasonal vegetables)*

Slow roast turkey, pig in blanket and cranberry sauce

Slow roast sirloin with Yorkshire pudding

Pan roasted sea bass with mussels
and madeira reduction

Camembert, fig and caramelised onion tart (V)

Desserts

Traditional Christmas pudding
with brandy custard (V)

Vanilla cheesecake with winter berries
and raspberry sorbet (V)

Chocolate yule log with
Baileys mascarpone cream (V)

A selection of ice cream and sorbet (V)(GF)

Lunch - £35 per person

Dinner - £40 per person

Lunch seated at 12:00, food service starts at 12:30
Dinner seated at 19:00, food service starts at 19:30

Christmas Buffet at The Kings Arms

Minimum of 20 people

Selection of festive sandwiches

Mini pigs in blankets (GF)

Baked brie with crackers and chutney (V)

Breaded plaice goujons with tartar

Mini vegetarian quiches (V)

Breaded chilli prawns

Honey spiced chicken wings (GF)

£17.50 per person

Add a sweet option

Warm mince pies with vanilla and baileys cream

£4 per person