



Christmas at THE KINGS

EAT. SLEEP. DRINK.
7 DAYS A WEEK

Christmas Day at The Kings Arms

Complimentary Bucks Fizz on arrival

Starters

Celeriac velouté, toasted almonds and truffle (V)(N)

Traditional ham hock terrine, toasted brioche
and plum chutney

Smoked salmon and crab roulade with dill,
watercress and pickled cucumber

Mains

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

Slow roast turkey breast, pig in
blanket and redcurrant jus (GF)

Slow roast sirloin with Yorkshire
pudding and red wine sauce

Salmon en croute with lemon,
caper and parsley sauce

Wild mushroom, hazelnut &
root vegetable wellington (V)(N)

Dessert

Traditional Christmas pudding
with brandy custard (V)

Tonka bean crème brulee with salt caramel
and shortbread (V)(N)

Baileys and chocolate mousse, toasted hazelnut and
vanilla mascarpone (V)(GF)(N)

Burnt lemon tart with champagne sorbet
and sugar coated mint leaf (V)

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

£80 per person

Food service 12:00 - 15:00

Christmas Day at The Kings Arms

Children's Menu

Complimentary soft drink on arrival

Starters

Celeriac soup with soft bread and butter (V)

Smoked salmon and crab roulade
with baby gem salad

Mains

Slow roast turkey breast with pig in blanket, seasonal
vegetables and thyme gravy (GF)

Slow roast beef sirloin with Yorkshire pudding,
seasonal vegetables and thyme gravy

Pan roasted salmon with lemon
and parsley sauce (boneless)

Desserts

Traditional Christmas pudding
with brandy custard (V)

Chocolate yule log with vanilla ice cream (V)

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

£49 per person

Food service 12:00 - 15:00

Christmas at The Kings Arms

Starters

Spiced butternut and truffle velouté
with sour dough (V)

Mini baked brie, cranberry sauce
and baby cress salad (V)

Chicken liver parfait with sour dough and fruit chutney

Smoked salmon rilette with pickled radish
and watercress salad

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 hake with tiger prawn
and madeira reduction

Camembert, fig and caramelised onion tart (V)

Desserts

Traditional Christmas pudding with brandy custard (V)

Spiced fruit pavlova with vanilla cream
and meringue (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 18:00, food service starts at 18:30

Christmas Buffet at The Kings Arms

Minimum of 15 people

Selection of festive sandwiches,

Mini pigs in blankets (GF),

Baked brie with crackers and chutney (V),

Sliced turkey breast and beef sirloin,

Mini vegetarian quiches (V),

Sale and pepper breaded chilli prawns,

Hot honey spiced chicken wings (GF)

£17.50 per person

Add a sweet option

Warm mince pies with vanilla and baileys cream

£4.50 per person

We wish all of
our customers
old and new
a very
Merry Christmas
and a
Happy New Year

Customers should be aware that they may
have to share the function room with our
other Christmas parties.

A deposit of £10 per person is required at
the time of booking. Pre-order & payment
for the full balance is required two weeks
prior to the party.

All payments are non-refundable
and non-transferable.

Please see our full terms and conditions
on our website.

All dishes may contain nuts, please
specify any dietary requirements
upon placing a pre-order.



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