



KINGS HEAD

MULLED
WINE

CHRISTMAS AND NEW YEAR



CHRISTMAS AT THE KINGS HEAD

Whether it's an intimate seasonal gathering with family and friends
or a Christmas office celebration - the Kings Head offers the perfect
backdrop for any jolly get together. Throughout December, we will be
filled with Christmas cheer serving delicious festive dinners for you
and your party to enjoy.





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FESTIVE AFTERNOON TEA

There is nothing quite like the glorious tradition of an English Afternoon Tea and we are delighted to be offering a Festive version of our popular Full Afternoon Tea. There can be no better way to wile away an afternoon with family and friends.

Naturally, this will include a selection of freshly made finger sandwiches; warm, freshly baked scones, accompanied by Cornish clotted cream and strawberry preserve, followed by a scrumptious assortment of cakes and pastries. All accompanied by a pot of your choice of tea or a cup of coffee.

The afternoon tea is available for groups of 8 or more only.

**Afternoon tea is served daily
from 1.30pm – 4.00pm**
£49.50 per person (minimum of 8 people)
Including a glass of prosecco.
Pre-booking essential.



PRIVATE CHRISTMAS PARTIES

Celebrate with your family, friends or colleagues in a private setting in either our gorgeous Assembly Room or stunning Vaulted Cellar, and make it a party to remember!

We are delighted to be re-introducing our JOINER PARTIES this year (Private Party menu plus DJ). Dates will be:

Friday, 29th November

Thursday, 5th December

Thursday, 12th December

Enquiries should be made to sales@kingshead-hotel.co.uk



ASSEMBLY ROOM HIRE

Room hire from £1,500

The Assembly Room is the perfect space for an extravagant occasion. With its high ceilings, private bar and roof top terrace, this grand space sets the perfect backdrop to an extra-special celebration.

Minimum party size of 60 required

VAULTED CELLAR HIRE

Room hire from £2,000

Set in the heart of the hotel, the Vaulted Cellar has a striking arched ceiling and exposed brickwork creating a contemporary setting for the ultimate occasion as well as having its own private bar.

Minimum party size of 30 required



PRIVATE PARTY MENU



£65 per person

To Start

Local Partridge Breast

Potato Herb Terrine, Blackcurrant Jus

Jerusalem Artichoke Velouté

Roasted Chestnuts, Wild Mushrooms

Whole Argentinian Red Prawn

Sea Beets, Bisque, Arbequina Olive Oil

To Follow

Traditional Turkey Crown OR Winter Vegetable Wellington

Chestnut, Sage & Cranberry Stuffing, Pigs in Blankets

Pan Seared Ling

Spinach Purée, Brown Shrimp Butter

For the Table

Duck Fat Roasted Potatoes, Brussels Sprouts & Pancetta,
Honey Roasted Carrots, Parsnips, Kale & Christmas Gravy

To Finish

Christmas Pudding

Warm Brandy Anglaise

Clementine & Sherry Trifle

Amaretti Biscuits

Chocolate Pavé

Raspberry Foam & Textures

ALLERGENS & DIETARIES: Please advise if you have any special requirements in order that we can accommodate you accordingly. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 12.5% will be added to your bill.

FESTIVE PRIVATE DINING

Looking for some festive cheer this year so why not go all out and celebrate with those you love over some fantastic food and wine? Whether it's an intimate festive gathering with family and friends or a Christmas office celebration – the Kings Head Hotel offers the perfect backdrop for any festive get together. Throughout December, our private dining spaces will be serving delicious fare.



THE WINE CELLAR

Experience the unique atmospheric space of the Wine Cellar with its arched ceiling, exposed brickwork, glass-walled wine display and bespoke dining table.

Minimum spend of £1,500

THE PANEL ROOM

Enjoy the sophisticated décor of the Panel Room, with its fireplace and original wood paneling giving the space a real Cotswolds feel.

Minimum spend of £1,500



PRIVATE DINING MENU



£95 per person

To Start

Local Partridge Breast

Quail Bonbon, Potato Herb Terrine, Blackcurrant Jus

Jerusalem Artichoke Velouté

Roasted Chestnuts, Local Black Truffle Shavings

Whole Argentinian Red Prawn

Hokkaido Scallop, Sea Beets, Bisque, Arbequina Olive Oil

To Follow

Traditional Turkey Crown OR Winter Vegetable Wellington

Chestnut, Sage & Cranberry Stuffing, Pigs in Blankets

Pan Seared Halibut

Spinach Purée, Samphire, Brown Shrimp Butter

Black Truffle, Ricotta & Spinach Ravioli

Toasted Pistachios, 100-Year-Old Parmesan, Saffron Oil

For the Table

Duck Fat Roasted Potatoes, Brussels Sprouts & Pancetta, Honey Roasted Carrots, Parsnips, Kale & Christmas Gravy

To Finish

Christmas Pudding

Warm Brandy Anglaise

Clementine & Sherry Trifle

Amaretti Biscuits

Chocolate Pavé

Raspberry Foam & Textures

ALLERGENS & DIETARIES: Please advise if you have any special requirements in order that we can accommodate you accordingly. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 12.5% will be added to your bill.

CHRISTMAS DAY

Spoil yourselves this year with a fabulous three course lunch on Christmas Day at the Kings Head Hotel. On arrival, you will be warmly welcomed to our Kings Head Restaurant or the MBB Brasserie and escorted to your table to enjoy a crisp glass of champagne, followed by a truly sumptuous festive feast.

ORDER OF THE DAY

3 courses

A glass of Champagne

Tea/Coffee & Mince Pies

12pm-5pm

£110 per person

Children 8 and under: half price, including a small gift.





CHRISTMAS DAY MENU



To Start

Local Partridge Breast
Quail Bonbon, Potato Herb Terrine, Blackcurrant Jus

Jerusalem Artichoke Velouté
Roasted Chestnuts, Local Black Truffle Shavings

Whole Argentinian Red Prawn
Hokkaido Scallop, Sea Beets, Bisque, Arbequina Olive Oil

To Follow

Traditional Turkey Crown OR Winter Vegetable Wellington
Chestnut, Sage & Cranberry Stuffing, Pigs in Blankets

Pan Seared Halibut
Spinach Purée, Samphire, Brown Shrimp Butter

Black Truffle, Ricotta & Spinach Ravioli
Toasted Pistachios, 100-Year-Old Parmesan, Saffron Oil

For the Table
Duck Fat Roasted Potatoes, Brussels Sprouts & Pancetta,
Honey Roasted Carrots, Parsnips, Kale & Christmas Gravy

To Finish

Christmas Pudding
Warm Brandy Anglaise

Clementine & Sherry Trifle
Amaretti Biscuits

Chocolate Pavé
Raspberry Foam & Textures

ALLERGENS & DIETARIES: Please advise if you have any special requirements in order that we can accommodate you accordingly. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 12.5% will be added to your bill.



NEW YEAR'S EVE

Celebrate New Year's Eve in style at the Kings Head Hotel in one of our atmospheric and historic wine cellars. Join our New Year's Eve celebration in the Vaulted Cellar or have your own exclusive gathering in the Wine Cellar, joining the Vaulted Cellar revellers after dinner.

ORDER OF THE EVENING

5 courses

Doors opens at 7pm - Cocktails and Champagne available in our bar lounge

Singer from 8pm until 10.30pm

DJ starts at 10.30pm until late

Champagne Tower at midnight

Dress code: Dress to Impress

£195 per person

*The same menu will be available in our MBB Brasserie from 6pm - 8.30pm at £110 per person.
Pre-booking required.*

NEW YEAR'S EVE TASTING MENU

IN OUR VAULTED CELLAR

*£195 per person - Dinner Only
£335 per person - With Bed & Breakfast*

First Course

Fried Oyster

Nuoc Cham, Angel Hair Chillis

Second Course

Sea-Dived Hokkaido Scallops

Fregola, Harissa, Lemon Gel, Flat Bread Crisp

Wine: St. Véran | Domaine Guy Saumaize 2021

Third Course

Trompette de la Mort

Girolles, Cèpes Mushrooms & Butternut Squash Wellington,

Pomme Purée, Winter Greens

Wine: Gewürztraminer | Domaine Zind Humbrecht | Turkheim 2020

Fourth Course

Chateaubriand

Gratin Dauphinois, Baby Vegetables, 72-Hours Reduced Jus

Wine: Château Roc de Candale | Grand Cru St-Emilion 2015

Fifth Course

Chocolate Pavé

Coconut Foam, Raspberry Textures

Wine: Monbazillac | Château Vari 2017



ALLERGENS & DIETARIES: Please advise if you have any special requirements in order that we can accommodate you accordingly. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 12.5% will be added to your bill.

NEW YEAR'S EVE MENU IN OUR EXCLUSIVE, INTIMATELY ROMAN, VAULTED WINE CELLAR

"We have created a sophisticated New Year's Eve dinner with a carefully curated menu for the most discerning of culinary and wine aficionados. Our Director of Wine has carefully designed champagne and wine pairings to enhance your dining experience.

Festively and elegantly decorated, this quite unique venue will provide the most beautiful setting for you and guests. Your dinner will be held in our 500-year-old Roman Vaulted Wine Cellar, where you will sit comfortably amongst each other on one long, elegantly laid table. After dinner, celebrations will continue in the Vaulted Cellar. Our unique setting and dining experience, rest assured, will be one to remember."



NEW YEAR'S EVE MENU IN OUR WINE CELLAR

*£5995 including Room Hire
Private Tasting Room – Dinner for up to 18 guests (minimum 12) + Wine Pairing*

Doors opens at 7pm - Dom Pérignon 2013 and Canapés

Dinner starts at 7.30pm

DJ starts at 10.30pm until late in the Vaulted Cellar

Champagne Tower at midnight in the Vaulted Cellar

First Course

Fried Oyster

Nuoc Cham, Angel Hair Chillis

Wine: Dom Pérignon 2013

Second Course

Sea-Dived Hokkaido Scallops

Fregola, Harissa, Lemon Gel, Flat Bread Crisp

Wine: Pouilly Fumé L'Antique | Roc de l'Abbaye | Florian Mollet 2022

Third Course

Trompette de la Mort

Girolles, Cèpes Mushrooms & Butternut Squash Wellington,
Pomme Purée, Winter Greens

Wine: Meursault Vieille Vignes | Paul Garaudet 2022

Fourth Course

Chateaubriand

Gratin Dauphinois, Baby Vegetables, 72-Hours Reduced Jus

Wine: Château Calon Ségur | Saint-Estèphe 1998

Upgrade to: La Fleur de Pétrus Pomerol 2015 £500 per bottle extra

Fifth Course

Chocolate Pavé

Coconut Foam, Raspberry Textures

Wine: Late Harvest Pinot Noir | Patagonia | Schroeder

Upgrade to: Chateau Iquem Sauternes 1997 - £250 per half bottle extra



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CHRISTMAS AT THE SPA

Opening Hours for Christmas

24th December 10.00am - 4.00pm

25th December Closed

26th December Closed

Normal times thereafter

SPOIL YOURSELF FOR THE PARTY SEASON

60 Minute Facial £95.00

Glow from within Facial

Restore radiance with the power of the Gua Sha massage techniques, which helps with lymphatic drainage, improves circulation and relieves puffiness. This beautiful facial helps to hydrate, provide nutrients and leaves your skin feeling pampered for you to embrace your natural glow.

‘TIS THE SEASON TO SPARKLE

2 hours £170.00

Body Polish

Rejuvenate the skin's natural softness and glow. Buff away dull, dry cells and infuse the skin with a rich nourishment, followed by a melt away full body massage to ease away tension and stress. Your skin will feel smooth and supple and glow with radiance.

MANICURE & PEDICURE

£59 each or £99 plus a glass of Fizz for both treatments.

Luxurious Manicure, enjoy a full hand exfoliation with a massage to ease tension & finish off with the choice of colours from our OPI nail bar.

Luxurious Pedicure, enjoy a warming foot soak in our foot spa with a scrub and massage, then finish off with the choice of colours from our OPI nail bar.

REST & RESTORE

Total Body Relaxation £165.00

Body, Mind and Balance

Body brush to smooth and soften your skin, an indulgent full body massage using the hot stones to ease tired, aching muscles and a comforting scalp massage to release the stresses from Christmas tension; relax and unwind.

For any additional information or enquiries, please call us on 01285 700900 or email spa@kingshead-hotel.co.uk

FESTIVE CORN HALL DELI & CELLARS

Nestled in the picturesque Cotswolds, the Corn Hall Deli and Cellars is your premier destination for artisan deli delights and exquisite wines this festive season.

Enjoy our array of locally sourced cheeses, freshly baked sourdough, carefully selected charcuterie, chutneys, and more. Enhance your culinary experience with our curated selection of wines and spirits from around the globe, as well as exceptional offerings from local vineyards and distilleries.

Hampers available to order from £49.50

(Please provide minimum of 48 hours notice)

Contact is at Deli@kingshead-hotel.co.uk and Wine@kingshead-hotel.co.uk





Pictured, Indulgent Room

ACCOMMODATION

Make the Kings Head Hotel your home this Christmas and New Year and let us do all the hard work for you. With lovely honey-coloured houses, quintessentially English villages and rolling hills, the Cotswolds provide a wonderful setting in which to spend Christmas.

CHILDREN STAY FREE ALL YEAR ROUND - NOT JUST AT CHRISTMAS!

Each young guest (*up to the age of 12*) will enjoy amenities tailored to their needs, including a child-sized bed, a selection of child-sized robes, special shower and body wash, an engaging activity pack, and a complimentary breakfast.

YOUR NEW YEAR'S EVE COTSWOLD BREAK

Overnight accommodation in a room category of your choice, from £335 per person in a Classic room, with breakfast, based on two people sharing. This INCLUDES the NYE Vaulted Cellar Event. Please call our reservations team on 01285 700900.

THINGS TO NOTE

Payment – Full payment is required at the time of booking for all room reservations. All monies are non-refundable and non-transferable. Bookings including eight or more bedrooms will be contacted as per the Kings Head Hotel Terms & Conditions. Prices include VAT. Prices and information are correct at the time of printing. In the event of a decrease in numbers, payments are non-refundable and non-transferable.

Your provisional booking will be held for a maximum of 7 days pending receipt of written confirmation and signing of the terms and conditions, after which time the booking will be released.

Under 16's are not permitted to attend any evening event without express prior consent and, if staying overnight, must be supervised by a parent or guardian at all times.

For Dining or Party Nights, full pre-payment with final numbers is required a minimum of 14 days prior to your event.

All payments must be settled as a whole by the organiser and not by individuals. All monies are non-refundable and non-transferable.

Final numbers and menu selections for all guests must be confirmed no later than 10 days prior to arrival, any decrease in the number of guests attending after this time will be charged, in full, to the credit or debit card held on file.

Some dishes may contain allergens, please ask for clarification. All special dietary requirements should be requested at least 7 days prior to the event.

Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of the hotel or its associated assets.

Management reserve the right to refuse or revoke admission.

All drinks consumed on the premises must be purchased at the hotel.

When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times.

We reserve the right to refuse sale of alcoholic beverages.

For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.

The proposed licensing times for our bars at the time of printing are subject to approval by local licensing authority.

The hotel reserve the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease and to alter or amend any content enclosed.

The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 7 days working notice will be given if possible and either a full refund or alternative dates will be offered. If alternative dates are offered the price may change.

All packages and itineraries are subject to change due to Government guidance at the time.

All prices include VAT. All bookings are subject to availability. Check in to bedrooms is 3pm on the day of arrival and checkout is 11am.

Kindly note the menus are subject to change but in this event, notification will be given to the Organiser.

A discretionary service charge of 12.5% will be added to the bill.



KINGS•HEAD

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