

KINGS·HEAD

CHRISTMAS PRIVATE PARTY MENU

£95 per person Available for The Assembly Room

To Start

Chestnut & Brandy Soup (D. Sd)

Chicken & Pheasant Terrine
Cranberry Chutney & Truffled Brussels Sprout Salad (Ce, Sd)

Beer Cured Salmon

Cucumber Salad, Seaweed Salad Cream (D, F, G, M, Sd)

Burrata

Confit Butternut Squash Chutney & Truffled Brussels Sprout Salad (Ce, Sd)

To Follow

Pan Fried Cod Fillet

Taramasalata, Warm Tartare Sauce, Samphire, Broccoli (D, F, M, Sd)

Traditional Bronze Turkey

Cranberry & Chestnut Stuffing with all Trimmings (Ce, G*, Sd)

Braised Beef Cheek

Mash Potato, Bordelaise Sauce & Kale (D, P, Sd)

Confit Squash

Spiced Laksa Purée, Peanut Sambal & Lentils (D, P, Sd)

To Finish`

Clementine & Ginger Bread Trifle

(D, G, Sd)

Christmas Pudding

Warm Brandy Custard (D, E, G, Sd)

Chocolate Ganache Cake

Mulled Cherries Compote, Whipped Mascarpone Cream (D, G, Sd)

Selection Of Local Cheeses

Grapes, Celery, Biscuits (D, G, Ce, Sd)

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluses, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Ve) vegan, *denotes can be made without. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.



KINGS·HEAD

CHRISTMAS PRIVATE PARTY MENU

£65 per person Available for the Wine cellar & Panel room

To Start

Chestnut & Brandy Soup (D, Sd)

Chicken & Pheasant Terrine Cranberry Chutney & Truffled Brussels Sprout Salad (Ce, M, Sd)

Beer Cured SalmonCucumber Salad, Seaweed Salad Cream (D, F, G, Sd)

To Follow

Pan Fried Cod Fillet

Taramasalata, Warm Tartare Sauce, Samphire, Broccoli (D, F, M, Sd)

Traditional Bronze Turkey

Cranberry & Chestnut Stuffing with all Trimmings (Ce, $G^{\star}, Sd)$

Confit Squash

Spiced Laksa Purée, Peanut Sambal & Lentils (D, P, Sd)

To Finish`

Clementine & Ginger Bread Trifle (D, G, Sd)

Christmas Pudding Warm Brandy Custard (D, E, G, Sd)

Chocolate Ganache Cake Mulled Cherries Compote, Whipped Mascarpone Cream (D, G, Sd)

> **Selection Of Cheeses** (£5 Supplement) Grapes, Celery, Biscuits (Ce, D, G, Sd)

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CHRISTMAS DAY MENU

£110 per person Children 8 and under: half price, including a small gift

To Start

 $\label{eq:wild Mushroom Soup} \begin{tabular}{ll} Wild Mushroom Soup \\ Truffle Oil \& Croutons (D, G^*, Sd) \\ \end{tabular}$

Maple Glazed Beetroots
Mulled Wine, Cheddar Custard & Hazelnuts (D, E, N, Sd)

Chicken & Pheasant Terrine William Pears & Figs (C, Sd)

To Follow

 $\label{thm:continuity} \textbf{Traditional Bronze Turkey} \\ \textbf{Chestnut \& Cranberry Stuffing with all Trimmings (C, G*, Sd)} \\$

Balsamic Glazed Lamb Leg Seasonal Vegetables (C, Sd)

Pan Fried Cod Fillet Taramasalata, Warm Tartare Sauce, Samphire & Broccoli (D, F, M, Sd)

> Beetroot & Chestnut Mushroom Wellington Peppercorn Sauce (D, E, G, M, Sd)

> > To Finish`

Xmas Pudding Sundae (D, G, Sd)

Apple & Winter Berry Crumble Vanilla & Cinnamon Ice Cream (D, G*, N, Sd)

Walnut Cake

Poached Pear, Pear Sorbet & Walnut Brittle (D, E, N, Sd)

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KINGS·HEAD

NEW YEAR'S EVE MENU

£130 per person

Amuse Bouche

Ponzu Dressed Oyster, Radish & Caper (S, M, Sd, Se, Sd)

To Start

Steak Tartare

Roasted Celeriac, Artichoke, Caper Berries & Pickled Mushrooms (Mu, Sd)

Maple Glazed Beetroots

Mulled Wine, Stilton Custard & Roasted Hazelnuts (D, E, N, Sd)

Scallop

Cauliflower, Cauliflower Purée, Pine nuts, Grapes & Tarragon (D, M, N, Sd)

To Follow

Venison Loin

Blackberries, Braised Shoulder Stuffed Savoy Cabbage & Bone Marrow Bordelaise Sauce (C, D, Sd)

Halibut Fillet

Braised Morels, Broccoli & Watercress Volute (D, F, Sd)

Mushroom, Chestnut, Sweet Potatoes & Spinach Wellington Smoked Lincolnshire Poacher Sauce (D, E, G, M, Sd)

Pre Dessert

Grapefruit & Gin Granita (Sd)

To Finish

Apple & Custard Pavlova (D, E, Sd)

Walnut Cake

Williams Pears, Pear Sorbet & Walnut Brittle (D, E, G, N, Sd)

Chocolate Delice

Mulled Cherries & Whipped Mascarpone (D, G, Sd)

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