



Kings Arms CHRISTMAS Menu

2 courses £21.95 3 courses £26.95

Pre bookings only-pre order required 4 days beforehand. £10 deposit per person required when table is booked.

Starters

Celeriac, hazelnut and truffle soup

Served with buttered white bread (GFO)(DFO)(VE)

Mini camembert stuffed with dried cranberries, walnuts and topped with honey

Served with toasted pitta bread (GFO)

Figs, goats cheese and Prosciutto bruschetta

Topped with a balsamic glaze (V)(GFO)

Bloody Mary king prawn cocktail

Served with buttered granary bread (GFO)(DFO)

Smoked salmon and beetroot carpaccio

topped with a celeriac remoulade (GF)(DF)

Mains

Roast Turkey

With pigs in blankets, stuffing, garlic and thyme roast potatoes and pan gravy (GFO)

Pan fried seabass

With ratatouille and basil (GF)(DF)

Caramelised red onion, goats cheese and cherry tomato tart

Served with buttered new potatoes (V)

Butternut squash and cranberry nut roast

Served with garlic and thyme roast potatoes and vegan gravy (GF)(VE)

Christmas Chicken Pie

shortcrust pastry-with cranberries and chestnuts

***All main courses are served with seasonal vegetables, braised red cabbage with apples and cider, and honey-glazed parsnips**

Desserts

Mulled wine brownie

topped with creme Fraiche and a cinnamon sugar (GF)

Christmas pudding

With brandy sauce (GFO)(VEO)

Espresso creme brûlée

with a homemade shortbread (GFO)

Triple chocolate mousse

(GF)(V)

Selection of cheese and biscuits

(GFO)(V)

GF-gluten free V-Vegetarian VE-Vegan DFO-Dairy free option GFO-Gluten free option VEO-vegan option