

The Kings Arms Festive Menu

Available from 1st December-3rd January

Starters

Spiced parsnip soup (VE) (GFO)-£8

Parsnip crisps, toasted sourdough

Chicken liver parfait (GFO)-£10.50

Toasted brioche, spiced apple chutney and cornichons

Crispy brie wedges (V)-£9.50

Panko breadcrumbs, cranberry and orange chutney

Smoked salmon (GFO)-£11.50

Pickled cucumber, dill crème fraîche, capers and sourdough toast

Prawn cocktail (GF) (DF)-£9

Cold water prawns, Marie rose sauce, gem lettuce, lemon wedge, paprika

Festive mini baked camembert (V) (GFO)-£10

Thyme, garlic, cranberry, toasted sourdough

Mains

The Christmas Roast (GFO) (DFO)-£18.50

Roast Turkey, pigs in blankets, sage and onion stuffing, roast potatoes and parsnips, braised red cabbage, seasonal greens, gravy

Green monkey battered cod (DF)-£17.50

Chunky chips, Mushy or Garden peas, tartare sauce, lemon wedge

Steak and ale pie (DF)-£18

Horseradish mash, seasonal greens, red wine gravy

Festive chicken burger-£16.50

Crispy chicken, brie,bacon, cranberry mayo, lettuce, fries

Cider braised pork belly (GF)(DF)-£18

Wholegrain Mustard mash, apple and cider jus, seasonal greens

Wild mushroom wellington (VE)-£17

Roast potatoes and parsnips, braised red cabbage, seasonal greens, gravy

Cheese and onion pie (V)-£16.50

Chunky chips, garden peas

10oz rump steak (GFO)-£25

Chunky chips, field mushroom, grilled tomato, onion ring, diane sauce

Fish pie (GF)-£19

Salmon, smoked haddock, prawns and leeks, Creamy white wine and dill sauce, Cheddar mash, seasonal greens

Pan-fried french-trimmed chicken (GF)-£16

Creamy wholegrain mustard sauce, mash, seasonal greens

Sweet potato and chickpea loaf (VE)(GF)-£15

Roast potatoes and parsnips, braised red cabbage, seasonal greens, gravy

Desserts

Chocolate orange brownie (V)-£7.50

Vanilla ice cream

Gingerbread crème brulee (GF)(V)-£7

Cheese board (V)-£9

Brie, shropshire blue, mature cheddar, grapes, chutney, crackers

Festive eton mess (GF) (V)-£7

Cranberries, orange cream, cranberry coulis, meringue

Christmas pudding (GFO) (VEO)-£6.50

Brandy sauce

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Sides

Bacon brie and cranberry loaded fries (GFO)-£9

Garlic and thyme roast potatoes (GF)-£4

Pigs in blankets (GFO)-£4.50

Sage and onion stuffing-£3

Sandwiches and baguettes

All served with chunky chips and dressed salad

Bacon brie and cranberry (GFO)-£10.50

Brie and cranberry(V)(GFO)-£9.50

Turkey, gravy and stuffing-£11.50

Strips of rump steak (rare) fried onions shropshire blue cheese (GFO)-£12

Mature cheddar and caramelised onion chutney (V)(GFO)-£9

Proper fish finger sandwich-£11.50

Green monkey battered cod goujons, tartare sauce

Butcher's ham (GFO)-£11

Tuna mayo (GFO)-£8

Upgrade to a baguette-£1

Kings Arm's ploughman's lunch-£15.50

Butcher's ham, scotch egg, pork pie, a selection of cheese and chutneys, pickled onions, fresh salad and crusty bread

Fisherman's platter (DF)-£16.50

Prawn Marie Rose cocktail, whole whitebait, green monkey battered cod goujons, tartare sauce, fresh salad and crusty bread

1/2 pint menu

Butchers ham (DF)(GFO)-£10

Battered chicken nuggets-£7

Green monkey battered cod goujons (DF)-£9.50

All of the above served with your choice of chunky chips or mash and garden peas or salad

1/2 pint Christmas roast (GFO) (DF)-£14

A smaller version of the main Christmas roast for those with a smaller appetite

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

If you have any allergies or intolerances, please inform a member of staff who will be happy to assist you with your choice.

Whilst we do have a full recipe breakdown available for all dishes, we are unable to guarantee any food will be 100% free from allergens as we cook the menu fresh on-site.