

THE KINGS ARMS

# Christmas Menu

## Starters

### ROASTED PUMPKIN & SAGE SOUP (VG)

A velvety pumpkin soup garnished with toasted pumpkin seeds.

### PRAWN & CRAYFISH COCKTAIL

Classic prawns and crayfish in a Marie Rose sauce with crisp gem lettuce.

### GOAT'S CHEESE & CARAMELISED ONION TART

A crisp pastry tart served with rocket and a balsamic glaze.

### DUCK & ORANGE PÂTÉ

A smooth duck liver pâté with a hint of orange, served with toasted ciabatta.

### SPICED PARSNIP BHAJIS (VG)

Crispy, spiced parsnip bhajis served with a coriander and chilli chutney.

## Mains

### TRADITIONAL ROAST TURKEY

Served with pigs in blankets, sage and onion stuffing, and all the festive trimmings.

### SLOW-COOKED LAMB SHANK

A tender lamb shank in a rich wine gravy, served with creamy mashed potato.

### NUT ROAST WELLINGTON (VG)

A mushroom and butternut squash nut roast in pastry, with vegan gravy & festive trimmings.

### STEAK & RED WINE PIE

Slow-braised beef and mushrooms in a rich red wine sauce, with festive trimmings.

### PAN-FRIED SALMON

Served on crushed new potatoes with spinach and a lemon & dill cream sauce.

### PUMPKIN & ARTICHOKE RISOTTO (VG)

A creamy pumpkin risotto with tender artichoke hearts and toasted pumpkin seeds.

## Desserts

### TRADITIONAL CHRISTMAS PUDDING (VG AVAILABLE)

A rich, spiced Christmas pudding with brandy sauce.

### CHOCOLATE & ORANGE TORTE

A decadent chocolate torte with a zesty orange twist.

### WINTER BERRY CHEESECAKE

A creamy cheesecake with a sweet winter berry compote.

### SPICED STICKY TOFFEE PUDDING

Our classic sticky toffee pudding with a festive spice infusion.

### THE CHEESEBOARD

A selection of classic cheeses served with crackers and chutney.

### VEGAN APPLE CRUMBLE (VG)

Sweet stewed apples with a crunchy crumble topping and vegan ice cream.

Please inform your server of any allergies. While every care is taken, we cannot guarantee our dishes are 100% allergen-free.