

# THE KINGS ARMS Christmas Menu

## Starters

### ROASTED PUMPKIN & SAGE SOUP (VG)

Rich pumpkin soup topped with toasted pumpkin seeds and fresh sage.

### WILD MUSHROOM & TRUFFLE ARANCINI (V)

Crispy mushroom and truffle rice balls served with a rich romesco sauce and balsamic glaze.

### PRAWN & CRAYFISH COCKTAIL

Prawns and crayfish tossed in classic Marie Rose sauce, served over gem lettuce with a dusting of cayenne pepper.

### CRAB & COD FISHCAKES

Crab and cod fishcakes served with a spicy remoulade sauce and a fresh rocket salad.

### PORK & DUCK LIVER PÂTÉ

Smooth pork and duck liver pâté served with toasted ciabatta bread and rocket.

### GOATS' CHEESE & CARAMELISED ONION TART (V)

Savoury tart with goats' cheese and caramelised onions, topped with rocket, balsamic glaze, and thyme.

## Mains

### TRADITIONAL ROAST TURKEY

Classic roast turkey served with golden roast potatoes, festive trimmings, and rich gravy.

### SLOW-COOKED LAMB SHANK

Sous-vide slow-cooked lamb shank served over butter and cream mashed potatoes, accompanied by festive trimmings and rich gravy.

### NUT ROAST WELLINGTON (VG)

Golden pastry filled with seasoned mushrooms, thyme, rosemary, butternut squash, and carrots. Served with festive trimmings and rich vegan gravy.

### PAN-FRIED SEABASS

Pan-fried seabass served over crushed new potatoes with garlic, butter, and dill, accompanied by walnut-parsley pesto and sautéed spinach.

### TRADITIONAL BEEF STEW

Tender beef chunks slow-cooked with carrots, onions, and parsnips, served with creamy mashed potatoes and braised cabbage.

### PUMPKIN & ARTICHOKE RISOTTO (VG)

Creamy pumpkin risotto folded with artichokes and topped with crunchy roasted pumpkin seeds.

## Desserts

### TRADITIONAL CHRISTMAS PUDDING (V/VG ON REQUEST)

A rich, spiced Christmas pudding with brandy sauce.

### APPLE & MINCEMEAT CRUMBLE (VG)

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

### WINTER BERRY CHEESECAKE (V)

A creamy cheesecake with a sweet winter berry compote.

### CHOCOLATE & CLEMENTINE TORTE (V)

A decadent chocolate torte with a zesty orange twist.

### BLACK FOREST GATEAU (V)

Layers of chocolate sponge, cherry compote, and cream.

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