



Christmas Day Menu

£100 per adult & £55 per child (under 12 years old)

Glass of Busi-Jacobsohn English sparkling wine on arrival

Starters

Butterbean & truffle soup, topped with confit beans, crusty bread (v) (VgO) (GFO)

Homemade ravioli, filled with roasted butternut squash, pomegranate, sage on wilted spinach & toasted walnuts (v) (VgO)

Beetroot cured smoked salmon, horseradish cream, watercress & granary bread (GFO)

Cob crab tian, brown crab mayonnaise, rocket salad, pickled cucumber & fennel, granary toast (GFO)

Chicken liver & thyme parfait, mushroom duxelles, salad with dill & clementine dressing, fig & juniper relish, granary toast (GFO)

Venison carpaccio, flavoured with orange, star anise & rosemary, with pickled blackberries & Parma ham shards (GF)

Mains

Wellington, stuffed with sesame coated beetroot, figs, pomegranate & spinach with herb roasted potatoes, cinnamon chantenay carrots & tender stem broccoli (v) (VgO)

Stuffed aubergine, filled with puy lentils, smoked artichoke & dates, served with spiced new potatoes & lime chutney (Vg) – or topped with feta (v) (GF)

Sea bass wrapped in Parma ham, with pink pepper & dill crème fraiche, chantenay carrots, steamed new potatoes, tender stem broccoli (GF)

Smoked haddock, pink pepper & prosecco sauce, watercress & orange salad, dill roasted new potatoes (GF)

Roast turkey, chestnut & bacon stuffing, pigs in blankets, goose fat roast potatoes, Brussels sprouts, honey roasted chantenay carrots, braised red cabbage, bread sauce & gravy

Roast sirloin of beef, spinach wilted in Wensleydale & cranberry cheese, Parma ham shards, dauphinoise potato, honey glazed chantenay carrots, port braised red cabbage & gravy (GF)

Slow roasted & grill finished Kings Arms own pork in mulled spice, with orange & honey glaze, fondant potato, honey roasted chantenay carrots, braised red cabbage, port & fig sauce (GF)

Desserts

Christmas pudding, brandy butter sauce

Blackberry & dark chocolate panna cotta (GF)

Hazelnut chocolate brownie, baileys cream sauce

Orange & ginger marmalade cheesecake, cinnamon clotted cream

Dorset cheddar, Blue Stilton & French brie cheese board, crackers & quince jelly (GFO)

Coffee or tea & a mince pie

V: vegetarian – Vg: vegan – VgO: vegan option – GF: gluten free – GFO: gluten free option

Menu could be subject to change depending on supply availability

A non-refundable 50% deposit is required upon confirmation of booking

A discretionary 12.5% service charge will be added to your complete food & drink bill on the day