

THE KING'S HEAD CHRISTMAS DAY MENU



First Course

Homemade Tomato & Basil Soup (v)

Traditional English Oxtail Soup

Served with home baked crusty bread

Second Course

Duck Liver Pate on a toasted baguette with salted butter

King Prawn Cocktail on romaine lettuce

Bruschetta & Rocket Salad (v)

Third Course

Turkey | Honey Glazed Ham | Vegan Tart (v)

Served with root vegetables, mulled wine braised red cabbage
beef dripping roast potatoes, sage & onion stuffing, pigs in blankets & Yorkshire pudding

Fourth Course

Christmas Pudding | Black Forest Gateaux | Vegan Cheesecake (v)

Served with a choice of brandy cream, creme anglaise or Madagascan vanilla Ice Cream

Fifth Course

Tea & Coffee with traditional mince pie

& Lemonchello digestif



5 Course Meal - £80 per head | Under 14- £40

50% deposit required at the time of booking

2pm sitting only - Restaurant closes at 5pm sharp

Upgrade - Prosecco on arrival - £5 per glass / £30 per bottle

