



## **FESTIVE MENU 2025**

***The Pub will be open from 12 noon with food service starting at 12.15pm, the pub will be closed at 4.00pm.***

***Pre Bookings Only.***

***Adult (3 courses) £95***

***Child (3 courses) £47***

***A £40.00 non refundable deposit is required per person to confirm your booking, with the balance to be paid on Christmas Day. Pre orders will be required at least one week before***



***Pam, Ciaran, Evelyn, Theo & all of The Kings Arms team would like to wish you all a Very Merry Christmas & Happy New Year Thank you for your continued support it is very much appreciated***

***info@kingsarmseaststour.com  
01747 838325***



## FESTIVE MENU 2025

### STARTERS

*Roasted Butternut Squash & Parsnip Soup, Crispy Sage & Garlic Croutons (V/VG\*)*

*Crab, Prawn & Avocado Cocktail, Harissa, Lime, Dill & Toast (GF\*)*

*Baked Mini Camembert with Chorizo & Hot Honey with Breads*

**OR**

*Baked Mini Camembert with Garlic, Rosemary & Sea Salt with Breads (V/GF\*)*

*Ham Hock & Leek Terrine, Pickled Vegetables, Spiced Cranberry Chutney & Toast (GF\*)*

*Garlic, Mushroom & Stilton Stuffed Portobello, Japanese Panko & Rocket (V/GF)*

### MAINS

*A Selection of Roast Turkey & Gammon (GF\*)*

*(Festive Nut Roast Available for V/VG)*

*Our famous house stuffing, pigs in blankets, shredded sprouts & bacon, carrot & swede puree, cheesy leeks, honey glazed parsnips, braised red cabbage, roast potatoes, & proper gravy*

*Festive Burger & Fries (GF\*)*

*Japanese panko coated turkey escalope, sage & onion stuffing fritter, Brie, streaky bacon, cranberry mayo, toasted brioche bun & pig in blanket*

*Monkfish, King Prawn, Mussel & Chorizo Stew (GF\*)*

*Warm crusty bread*

*Braised Featherblade of Beef (GF)*

*Pomme puree & chive, winter greens, honey glazed carrot & Bourguignon sauce*

*Chestnut, Spinach & Mushroom Wellington (V/VG)*

*Pomme puree & chive, pan fried winter vegetables & caramelised red onion gravy*

*Pork Fillet Wellington*

*Wrapped with our house stuffing & Parma ham, braised red cabbage, carrot & swede puree, shredded sprouts, fondant potato & caramelised red onion gravy*

### DESSERTS

*Sticky Toffee Christmas Pudding, Salted Caramel Sauce & Vanilla Ice Cream (V)*

*Chocolate Mousse, White Chocolate & Caramel Chocolate Shards & Double Cream (V)*

*Baileys Cheesecake, Chantilly Cream & Chocolate Ice Cream (V)*

*Vanilla Panna Cotta, Mulled Wine Jelly & Sable Biscuit (GF\*)*

*Chocolate & Panettone Butter Pudding, Spiced Creme Anglaise (V)*

*Selection of Ice Creams & Sorbets (3 Scoops) (V, VG\*, GF\*)*

### AFTER PUD

*Coffee or Tea & Mince Pie GF\**

*Petit Fours*

*GF (Gluten free)*

*V (Vegetarian)*

*VG (Vegan)*

*\* (available on request)*

[illegible]