



Christmas Day Lunch Menu 2016

Oak Smoked Chicken & Duck Parfait

Drunken Melon Balls, Trio of Melon Balls Bathed in Pink Prosecco

Homemade Cream Of Parsnip Soup served with Crusty Bread & Butter

Sesame Crusted Scallops on a bed of Oriental Veg & Teriyaki Sauce

Seafood Medley, Smoked Salmon, Smoked Mackerel & Prawns

Champagne Sorbet

Classic Turkey, Sausage Meat & Apricot Stuffing, Pigs in Blankets, Roast Potatoes & Seasonal Vegetables

Pan Seared Duck Breast with a Cherry & Kirsch Sauce, Creamy Dauphinoise Potatoes & Veg

Applewood Smoked Cheese & Red Onion Soufflé served with Potato Rossti & Dressed Leaves

Pan Fried Red Mullet Fillet served on a bed of Creamy Mushroom & Prawn Risotto

Free Range Fillet Steak served with Grattan Potatoes & a Whole Roasted Garlic with a Rich Port Jus

Eggnog Cheesecake topped with Cherry Mousse filled Chocolate Cups

Christmas Pudding served with Brandy Sauce

Brandy Snap Basket with Mascarpone Cream & Honey Roasted Figs

Mulled Fruit Trifle, Orange cream & Amoretti Biscuit

Cheeseboard, Three Cheeses, Biscuits & Fruity Chutney

Coffee & Homemade Truffles

Adult £65.00 per head, Children under 12 £40.00 per head

Non-refundable deposit of £10.00 per head and pre-order form
Required by the end of November 2016, thank you



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EAT, DRINK & STAY