

# Kings Arms Christmas Menu 2013

## Homemade Roasted Tomato Soup

Finished with croutons and cream

## Chefs Liver Pate

Served with hot toast and onion marmalade

## Smoked Salmon and Dill Tian

Served on a bed of seasonal lettuce

## Roast Turkey

Pigs in blankets, sausage meat stuffing, cranberry sauce and turkey gravy

## Braised Steak

Slowly braised in red wine, tomatoes, fresh herbs and button mushrooms

## Whole Grilled Plaice

Finished with a prawn and almond butter

## Roasted Field Mushrooms

Stuffed with goats cheese and thyme, served on a pool of squash puree

All served with roast potatoes and fresh vegetables

Traditional Christmas Pudding with brandy sauce

Profiteroles with hot chocolate sauce

Homemade Sherry Trifle

2 courses @ £12.95   3 courses @ £15.95

Available Wednesday – Saturday from 20/11 to 22/12 with 1 weeks  
notice