



Starters



Roasted Tomato, pepper and chive soup V CBGF

Finished with pickled crispy shallots, cream and fresh bread

Home cured Salmon fillet CBGF

Served with a salad of caper, cucumber, dill and orange butter and seeded bread

Confit Chicken and herb terrine CBGF

Chicken thigh set with herbed stuffing, served with apricot chutney and toast

Main courses

Roast breast of Turkey CBGF

with roast potatoes, sausage meat stuffing, pig in blanket and turkey gravy

Slow braised Venison shin

Sauce bordelaise, thyme infused potato terrine

Tomato crusted Hake fillet CBGF

Brown shrimp and almond sauce, potato galette

Grilled goats' cheese, semi-dried tomato and tarragon tart

Pickled walnuts, balsamic gel, Parmentier potatoes and sauce Provençale

All served with seasonal vegetables

Desserts

Traditional Christmas pudding V

with brandy custard

Dark Chocolate Delice

Coffee cream, salted caramel fudge, peanut brittle, filo pastry

Apple tart

Quince puree, spiced ice cream

CBGF = can be gluten free

Two courses £21.95

Three courses £24.95 pp

Deposit £10.00 per person at point of booking

Non refundable

Available December 6th to 23rd not Sundays or Mondays

Must be pre ordered 7 days in advance,

Reservations phone 01243 374941 or email

gavinreid@kingsarmsemsworth.com