

CHRISTMAS MENU

If you're looking for somewhere to take all the family and friends for some cracking food and lovely service for the festive season, visit your favourite Little Kingshill pub.

2 COURSES £26 | 3 COURSES £31

STARTER

Camembert and sourdough ①
With cranberry chutney

Steak tartare
With melba toast

Torched mackerel ②
With candied chestnuts, dressed with soy and orange

Whipped goat cheese ①
Served with textures of beetroot

MAIN COURSE

Turkey ballotine
Wrapped in streaky bacon, served with apricot stuffing and crispy new potatoes with seasonal vegetables

Venison haunch ②
With dauphinoise potatoes, pickled blackberries, burnt shallots purée finished with red wine jus

Salt baked celeriac ① ② ③
With pickled cucumber, celeriac purée and crispy shallots

Garlic butter cod loin ②
With lemon and capers, dill new potatoes, tenderstem broccoli

DESSERTS

Mille-feuille ①
Chantilly cream, raspberry coulis

Chocolate terrine ②
White chocolate mousse

Poached pears in red wine ① ② ③
With vanilla ice cream

Christmas pudding ①
With brandy custard

Cheese and biscuits ①

FESTIVE GROUP MENU

£17 per person | minimum 20 people

Salt and pepper calamari
Lime/ sweet chilli

Pigs in blanket ②
Cranberry chutney

BBQ pulled turkey sliders
Festive stuffing

Buffalo chicken wings ②
Blue cheese dip

Cauliflower bites ① ②
Vegan pesto mayonnaise

Cheesy nachos ①
Salsa/ guacamole/ sour cream

Caesar salad ①

BBQ ribs ②

Roasted beef & Yorkshire pudding
With horseradish cream

DESSERTS

£3 supplement

Mini chocolate brownie ①
Vanilla cream

Christmas pudding ①
Brandy sauce

Mini mango posset ①
Biscotti biscuit

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement, please speak with a member of the team who will be happy to assist you.

ORDER FORM

Please fill in the choices of everyone in your party on the form below and hand to a member of staff
along with a deposit of £10 per person

YOUR DETAILS

Name

Address

Telephone Email

Date of booking Number of guests in your party

STARTER

TOTAL

Camembert and sourdough

Steak tartare

Torched mackerel

Whipped goat cheese

MAIN COURSE

Turkey ballotine

Venison haunch

Salt baked celeriac

Garlic butter cod loin

DESSERT

Mille-feuille

Chocolate terrine

Poached pears in red wine

Christmas pudding

Cheese and biscuits