



# CHRISTMAS MENU

25TH NOVEMBER - 23RD DECEMBER



£37

for 3 courses  
Pre order & deposit  
may be required



## STARTERS

Cumin spiced butternut squash soup, toasted chestnut gremolata, crème fraîche, chai & pumpkin seed bread (VGA)

Dill smoked salmon, roasted beetroot, wild rocket, crispy capers

Grilled goats cheese, maple roasted heirloom squash, toasted soy seeds, pomegranate & balsamic glaze

Baked figs stuffed with blue cheese wrapped in serrano ham

## MAIN COURSE

Roast crown of British turkey, chestnut, onion & thyme stuffing wrapped in smoked streaky bacon, duck fat roasted potatoes, Yorkshire pudding, braised red cabbage, roasted carrots & parsnips, Brussels sprouts, cranberry sauce, bread sauce

Pan fried fillet of salmon, caper & parsley potato cake, braised chicory, mustard & dill hollandaise

Sautéed wild mushroom, squash & artichoke gnocchi, cavolo nero, toasted chestnut gremolata - with crumbled goats cheese OR vegan feta (VGA)

Slow braised belly of pork, wholegrain mustard mash, buttered kale, spiced apple & plum compote, crackling & red wine jus

## DESSERT

Christmas pudding, brandy cream & mulled wine sauce

Cranberry & white chocolate chip brownie, honeycomb ice cream, chocolate fudge sauce

Apple, blackberry & almond crumble, custard (VGA)

Christmas spiced ice cream sundae, double chocolate chip cookie, blackberry compote, whipped cream, chocolate fudge sauce

VG = Vegan VGA = Vegan Available

Please inform a member of staff if you have a food allergy or intolerance.  
Parties of 10 or more are subject to a discretionary service charge of 12.5%

The King William  
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