



Christmas Day Menu

Starters

Roasted cauliflower, cumin & coconut soup, chestnuts & smoked sea salt, chai & pumpkin seed bread (VG)

Blood Mary prawn cocktail, smoked salmon & pomegranate, confit garlic crostini

Venison carpaccio, celeriac & apple remoulade, crumbled blue cheese

Maple glazed fig & pickled walnut salad,
toasted soya seeds, whipped feta, sherry vinaigrette (VG)

Main Course

Roast crown of British turkey, pan fried duck breast, chestnut, onion & thyme stuffing wrapped in smoked streaky bacon, duck fat roast potatoes, cranberry sauce, bread sauce, Yorkshire pudding & gravy

Fillet of Scotch beef, balsamic & tomato confit, potato gratin, sweet potato puree, horseradish creamed spinach, bone marrow & malbec jus

Sweet potato, wild mushroom, spinach, red onion marmalade &, whipped feta filo pastry tart with roasted piquillo pepper cream (VGA)

Pan fried fillet of halibut, lemon caper & spring onion potato cake, charred tenderstem broccoli, sauteed girolle mushrooms, roasted cherry tomatoes chardonnay & saffron velouté

all served with Brussels sprouts, chestnuts & bacon, tenderstem broccoli, braised red cabbage, maple roasted carrots & parsnips

Puddings

Christmas pudding, brandy custard, mulled wine sauce

Winter berry & almond crumble, spiced rum custard (VGA)

Dark chocolate, orange & pistachio tart, vanilla mascarpone (VGA)

Rum & raisin ice cream sundae, brownie, marshmallows, boozy cherry's, Chantilly cream, double choc chip cookie chocolate fudge sauce

£110 per person

The King William

VG = Vegan VGA = Vegan Available

Please inform a member of staff if you have a food allergy or intolerance.