



Christmas Menu

24th November - 23rd December

Starters

Hot smoked salmon & mackerel pâté, pickles, rocket, clementine butter, toasted rye

Celeriac & apple soup, toasted chestnuts, truffle and herb oil, warm artisan bread (VGA)

Beetroot carpaccio, whipped goats' cheese, toasted soy seeds, wild rocket & clementines with a sherry vinaigrette (VGA)

Pork, duck and pistachio terrine, apple & date chutney, toasted artisan bread

Main Course

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

Pan-fried fillet of Cajun salmon, spring onion and caper crushed potatoes, samphire grass, roasted cherry tomatoes, lemon and herb hollandaise

Sautéed gnocchi, wild mushrooms, artichokes & chestnuts, curly kale, herb & truffle oil, toasted soya seeds, wild rocket - with crumbled goats cheese OR vegan feta (VGA)

Slow braised belly of pork, whole grain mustard mash, braised red cabbage, port jus, cinnamon apple compote, crackling

Dessert

Warm stollen cake with cranberries, pistachios & toasted almonds with rum custard

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

Warm apple crumble tart, cinnamon sugar, vanilla custard (VGA)

Christmas sundae, cinnamon spiced & honeycomb ice cream, winter berry compote, whipped cream, double chocolate chip cookie, hot chocolate fudge sauce, chocolate shards, vanilla & chocolate wafer

£42

for 3 courses

pre order & deposit may be required

The King William
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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%

