



**Boxing Day Lunch 2019: Served 12noon – 4pm**

**Appetisers**

Cream of Watercress Soup

Tempura Salt, Chilli and Garlic King Prawns with Pickled Oriental Vegetables and Sweet Chilli Sauce

Atlantic Prawn Cocktail with Brown Bread and Butter

Spernal Pheasant Roulade with Curried Lentils and Coriander Cream

Celeriac, Leek and Chestnut Potato Gnocchi

**Main Course**

Filo Pastry Salmon en Crouete with Buttered New Potatoes and Watercress Sauce

Traditional Striploin of Beef with Yorkshire Pudding, Roast Potatoes and Thyme Jus

Duo of Free-Range Pork: Roast Loin and Belly Bon Bon with Apple Mash and Cider Jus

Local Venison Stew, King's Head Garden Herb Dumplings, Mash and Roasted Root Vegetables

Winter Vegetable Risotto with Poached Hen's Egg and Crispy Kale

**Desserts**

"Hard to Find Honey" Roasted Figs with Granola and Greek Yoghurt Ice Cream

White Chocolate and Baileys Bread and Butter Pudding with Vanilla Ice Cream

Christmas Pudding with Brandy Sauce

Selection of Bennett's Ice Cream

Selection of Farmhouse Cheeses with Chutney and Crackers

**3 Courses: £29.50**

**Children 12 and under: £14.50**

**Our Vegetables, Herbs, Salads and Berries are grown, when in season, in the King's Head Kitchen Garden**



Our olive oil is cold pressed extra virgin from the hills close to the river Ebro Tarragona Ancient Trees up to 800 years old. To find out more visit [www.theextravirgin.co](http://www.theextravirgin.co) All of our food is prepared where nuts, gluten and other allergens are present. Our menu descriptions do not list all ingredients. If you have an allergy please let us know before ordering. Full list is available.