



Christmas Day 2019: Lunch served 12-2.30pm

Appetisers

Cream of Leek and Potato Soup with Herb Croutons

Oak Smoked Scottish Salmon Roulade, Prawn and Watercress Salad, with Brown Bread

Crispy Ham Hock Terrine served with King's Head Piccalilli

Tandoori Pheasant Breast with Onion Bhaji, Mint Yoghurt and Pickled Cucumber

Roasted Beetroot with a Goat's Cheese Mousse and Garlic and Rosemary Croute

Main Course

Pan-Fried Fillet of Seabass with a King Prawn, Chilli and Coriander Risotto

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

Traditional Venison Wellington with Mashed Potatoes, and Roast Parsnips

Roast Warwickshire Turkey Parcel with Roast Potatoes and Cranberry Gravy

Roast Winter Vegetable Cake with Creamed Leeks and Chestnuts

Desserts

Traditional Christmas Pudding with Brandy Sauce

Rich Chocolate Pot with Orange Shortbread

Selection of Farmhouse Cheeses with Pickled Onion, Crackers and Chutney

Vanilla Panna Cotta with Mulled Plums and a Flapjack Biscuit

Selection of Bennett's Ice Cream

3 Courses: £80.00 Children 12 and Under £35.00

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 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.