THE KINGS ARMS

FESTIVE MENU 2026

Pre Orders Only - required one week before booking date

2 Courses (inc Tea, Black/White Coffee & Mince Pie)
£35

3 Courses (inc Tea, Black/White Coffee & Mince Pie)
£42

A £15 non - refundable deposit is required per person to confirm your booking, with the balance payable on the day

Merry Christmas

Pam, Ciaran, Evelyn, Theo & all of The Kings Arms team would like to wish you all a Very Merry Christmas & Happy New Year

Thank you for your continued support it is very much appreciated

info@kingsarmseaststour.com

01747 838325

THE KINGS ARMS

GF (Gluten free)
V (Vegetarian)
VG (Vegan)
* (available on request)

FESTIVE MENU 2026

STARTERS

Classic French Onion Soup, Crouton & Gruyere Cheese ***(V)***

Gin & Beetroot Cured Salmon, Dill, Horseradish Cream, Pickled Cucumbers & Crostini ***(GF*)***

Prawn & Crab Toast Bites, Crab Mayonnaise, Caviar & Chives ***(V)***

Chicken Liver Pate, Apple & Fig Chutney & Toast ***(GF*)***

Vegan Fois Gras, Rosemary Infused Plant Butter, Crackers & Pickled Beetroot ***(V,VG,GF*)***

Game Scotch Egg, Pheasant, Venison, Mixed Leaves, Spiced Tomato & Sweet Onion Chutney

MAINS

A Selection of Roast Turkey & Gammon ***(GF*)***
(Festive Nut Roast Available for V/VG)
Our locally famous house stuffing, pigs in blankets, shredded sprouts & bacon, carrot & swede puree, cheesy leeks, honey glazed parsnips, braised red cabbage, roast potatoes & proper gravy

Festive Burger & Truffle Fries ***(GF*)***
Japanese panko coated turkey escalope, house stuffing, Brie, streaky bacon, cranberry mayo, toasted bun & pig in blanket

Caldeirada de Piexe ***(GF*)***
Monkfish, haddock, salmon, white fish, king prawns & mussels cooked in a rich fish stock, finished with fresh herbs & chilli flakes. Topped with a pan fried fillet of hake & served with crusty bread

Steak & Lambs Kidney Suet Pudding
Mustard mash, caramelised red onion & cranberries, seasonal veg & pan gravy

Festive Filo Slice ***(V/VG)***
Chestnuts, spinach, leek, sun dried tomato & vegan feta layered between filo pastry, served on a roasted red pepper sauce & basil oil

Slow Braised Pork Belly
Bubble & squeak, black pudding, apple fritter, cracking & cider gravy

Deerstalkers Pie
Slow braised & pulled venison, root vegetables, Cheddar mash, seasonal veg & game sauce

DESSERTS

Chocolate & Spiced Rum Caramel Parfait, Mixed Nut & Chocolate Crumb & Chocolate Coffee Cremieux (V)

Sticky Toffee Christmas Pudding, Salted Caramel Sauce & Vanilla Ice Cream ***(V,VG*)***

Deep Fried Goats Cheese, Damson & Blackberry Jam, Rosemary Honey, Toasted Walnuts & Mint (V)

Winter Berry Crumble Tartlet, Creme Anglais & Clotted Cream Ice Cream ***(V)***

Ferrero Rocher Cheesecake, Caramel Sauce & Vanilla Ice Cream ***(V)***

Espresso Martini Pana Cotta & Sable Biscuit ***(GF*)***

AFTER PUD

Coffee or Tea & Mince Pie ***GF****
Cheese Board, Crackers, Fruit & Chutney ***V, GF**** *£12*
Dessert Wine (100ml) £6
Pedro Jiminez Sherry (50ml) £6
Espresso Martini £9
Liqueuer Coffees £8

THE KINGS ARMS

CHRISTMAS PARTY PRE ORDER FORM

Please complete the order form for all your guests and return it to us at least one week before your booking.

Booking in the name of _____

Date of Booking _____

Telephone number _____

Name	Starter	Main	Sweet	Afters