



FESTIVE MENU 2025

Pre Orders Only - required one week before booking date

2 Courses £29

3 Courses £36

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



*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

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FESTIVE MENU 2025

STARTERS

Roasted Butternut Squash & Parsnip Soup, Crispy Sage & Garlic Croutons (V/VG)*

Crab, Prawn & Avocado Cocktail, Harissa, Lime, Dill & Toast (GF)*

Baked Mini Camembert, Chorizo & Hot Honey

OR

Garlic, Rosemary & Sea Salt with Breads (GF)*

Ham Hock & Leek Terrine, Pickled Vegetables, Spiced Cranberry Chutney & Toast (GF)*

Garlic, Mushroom & Stilton Stuffed Portobello, Japanese Panko & Rocket (GF)

MAINS

A Selection of Roast Turkey & Gammon (GF)*

(Festive Nut Roast Available for V/VG)

Our 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 & Fries (GF)*

Japanese panko coated turkey escalope, sage & onion stuffing fritter, Brie, streaky bacon, cranberry mayo, toasted brioche bun & pig in blanket

Monkfish, King Prawn, Mussel & Chorizo Stew (GF)*

Warm crusty bread

Braised Featherblade of Beef (GF)

Pomme puree & chive, winter greens, honey glazed carrot & Bourguignon sauce

Chestnut, Spinach & Mushroom Wellington (V/VG)

Pomme puree & chive, pan fried winter vegetables & caramelised onion gravy

Pork Fillet Wellington

Wrapped with our house stuffing & Parma ham, braised red cabbage, carrot & swede puree, shredded sprouts, fondant potato & caramelised red onion gravy

DESSERTS

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

Chocolate Mousse, White Chocolate & Caramel Chocolate Shards & Double Cream (V)

Baileys Cheesecake, Chantilly Cream & Chocolate Ice Cream (V)

Vanilla Panna Cotta, Mulled Wine Jelly & Sable Biscuit (GF)*

Chocolate & Panettone Butter Pudding, Spiced Creme Anglaise (V)

Selection of Ice Creams & Sorbets (3 Scoops) (V, VG, GF*)*

AFTER PUD

Coffee or Tea & Mince Pie GF £3*

Cheese Board, Crackers, Fruit & Chutney V, GF £9*

GF (Gluten free)

V (Vegetarian)

VG (Vegan)

** (available on request)*

Name	Starter	Main	Sweet