



THE
KINGS
ARMS

CHRISTMAS DAY MENU 2026

The Pub will be open from 12 noon with food service starting at 12.15pm, the pub will be closed at 4.00pm.

Pre Bookings Only.

Adult (3 courses + Tea/Coffee & Mince Pie) £105

Child (3 courses + Tea/Coffee & Mince Pie) £55

*A £50.00 non refundable deposit is
required per person to confirm your booking,
with the balance to be paid on Christmas Day.
Pre orders will be required at least one week before*



*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



GF (Gluten free)

V (Vegetarian)

VG (Vegan)

* (available on request)

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

Game Scotch Egg, Pheasant, Venison, Quails Egg, 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 Jimenez Sherry (50ml) £6

Espresso Martini £9

Liqueur Coffees £8



Telephone number _____

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