Two Courses: £31.00 per Adult, £15.50 per Child
Three Courses: £38.00 per Adult, £19.00 per Child

Starters

Roasted Butternut Squash Soup
Crumbled goat's cheese, leek oil V, VEO, GF / **D, CE** / 470 kcal

Smoked Mackerel
Horseradish crème fraîche, cucumber & apple salsa,
sourdough thins GFO / **G, F, E, D, MU** / L, N, S, CE, SE, SD / 710 kcal

Chicken Liver Parfait
Cumberland sauce, pickled cranberry, rocket,
toasted sourdough GFO / **G, D, MU, SE, SD** / N / 554 kcal

Parsnip & Potato Rösti
Feta, beetroot relish, chestnut shaving VE, GF / **SD** / CE, MU / 349 kcal

Main Courses

Roast Breast of Turkey
Orange & cranberry stuffing, pig in blanket, roasted potatoes,
winter roots, greens, pan gravy **G, S, SD** / CE, MU / 1012 kcal

Braised Feather Blade of Beef
Garlic & herb mashed potatoes, roasted carrots,
winter greens, pan gravy GF / **D, CE, SD** / MU / 589 kcal

Roasted Stone Bass
Warm squash, brussels sprouts, pistachio & pomegranate salad,
pomegranate molasses dressing GF / **F, N** / P / 520 kcal

Leek, Mushroom & Chestnut Puff Pastry Tart
Brie, winter ratatouille, crispy kale, red wine glaze
V, VEO / **G, D, CE, SD** / L, S, MU / 735 kcal

Desserts

Christmas Pudding
Brandy custard, cranberry compôte V, GFO / **G, D** / E, CE, MU / 313 kcal

Lemon & Ginger Posset
Granola V / **G, N, D** / 757 kcal

Cappuccino Panna Cotta
Almond brittle, Kirsch cherry GF / **N, D** / P / 446 kcal

Trillionaire's Tart
Chocolate soil, vegan vanilla ice cream, orange crisp
VE, GF / **S, SD** / E, D, CE, MU, N / 414 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)


King William IV Hotel
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Festive Dining
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