



KINGS HEAD INN

EAT, DRINK & STAY

Christmas Day Lunch Menu 2017

Goat's Cheese, Pear and Candied Pecan Salad

Salmon and Prosecco Parfait

Homemade Mushroom and Truffle Soup, served with a warm Cheese, Tomato and Spinach Muffin

Seafood Medley, Salmon, Prawn and Smoked Trout

Melon and Pink Grapefruit Cocktail

Smoked Duck Breast on a bed of Rocket & Pomegranate

Champagne Sorbet

Classic Turkey, Sausage Meat & Apricot Stuffing, Pigs in Blankets, Roast Potatoes & Seasonal Vegetables

30 day hung Fillet Steak served with Dauphinoise Potatoes, Grilled Tomato and Mushroom

Grilled Dover Sole and Roasted Herbed New Potatoes served with a Potted Shrimp Sauce
and a side of Green Beans & Mangetout

Quinoa, Walnut and Parsnip Loaf, served with Roasted Herbed New Potatoes and a selection of Seasonal Vegetables

Braised Romney Lamb with a Port & Redcurrant Jus served with Dauphinoise Potatoes and Seasonal Vegetables

Christmas Pudding Served with Warm Brandy Sauce

Brandy Snap Basket with Mascarpone Cream & Honey Roasted Figs

Boozy Strawberry Trifle, with Sugared Shortbread

Chocolate Torte, served with Cream

Cheeseboard, Three Cheeses, Biscuits & Fruity Chutney

Coffee & Homemade Petit Fours

Adult £65.00 per head

Children under 12 £45.00 per head

Non-refundable deposit of £20.00 per
head and pre-order form required by
the end of November 2017, Thank you!





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Christmas Day Lunch Menu 2017

Please fill in your chosen quantities of starters, mains and desserts for your Christmas party in the boxes provided:

- Goat's Cheese, Pear and Candied Pecan Salad
- Salmon and Prosecco Parfait
- Homemade Mushroom and Truffle Soup, served with a warm Cheese, Tomato and Spinach Muffin
- Seafood Medley, Salmon, Prawn and Smoked Trout
- Melon and Pink Grapefruit Cocktail
- Smoked Duck Breast on a bed of Rocket & Pomegranate

- Champagne Sorbet

- Classic Turkey, Sausage Meat & Apricot Stuffing, Pigs in Blankets, Roast potatoes & Seasonal Vegetables
- 30 day hung Fillet Steak served with Dauphinoise Potatoes, Grilled Tomato and Mushroom
- Grilled Dover Sole and Roasted Herbed New Potatoes served with a Potted Shrimp Sauce and a side of Green Beans & Mangetout
- Quinoa, Walnut and Parsnip Loaf, served with Roasted Herbed New Potatoes and a selection of Seasonal Vegetables
- Braised Romney Lamb with a Port & Redcurrant Jus served with Dauphinoise Potatoes and Seasonal Vegetables

- Christmas Pudding Served with Warm Brandy Sauce
- Brandy Snap Basket with Mascarpone Cream & Honey Roasted Figs
- Boozy Strawberry Trifle, with Sugared Shortbread
- Chocolate Torte, served with Cream
- Cheeseboard, Three Cheeses, Biscuits & Fruity Chutney

- Coffee & Homemade Petit Fours

Booking Name:

Party Size: Time: Date:

Contact No.:

Email Address:

Non-refundable deposit of £20.00 per head and pre-order form required by the end of November 2017, Thank you!

Kings Head Inn, Rye Hill, East Sussex, TN31 7NH | 01797 225962