



The Kings Arms

# Christmas Party Dinner

## Starters

### **CONFIT DUCK TERRINE**

Confit duck with herbs, served with black cherry purée, air dried croutes

### **THE KINGS PRAWN COCKTAIL**

Lettuce and prawn cocktail, brown bread and butter

### **SMOKED SALMON & DILL BUTTER TERRINE**

Layers of smoked salmon and dill butter served with gribiche sauce

### **BUTTERNUT SQUASH SOUP (V)**

Creamed butternut squash soup, sage and onion crumb

## Mains

### **BREAST OF TURKEY**

Basted with sage butter, served with pigs in blankets, stuffing, roasted potatoes, roots and greens

### **POT ROAST TREACLE-CURED BEEF**

Treacle-cured beef lightly smoked and cooked for 24 hours, served in treacle and stout sauce with roasted potatoes, roots and greens

### **PAN FRIED STONE BASS**

White bean and chorizo cassoulet, crispy kale

### **MAPLE GLAZED CELERIAC (V)**

Celeriac purée, chestnuts, mushrooms, truffle and chicory

## Desserts

### **CHRISTMAS PUDDING (V)**

Christmas pudding, redcurrants and custard

### **LEMON POSSET**

Crispy raspberry, raspberry purée and shortbread finger

### **WHITE CHOCOLATE MOUSSE**

Pistachio, macerated strawberries

### **THE KINGS CHEESE SELECTION**

*£2.50 SUPPLEMENT*

@KingsArmsChristchurch

(V) vegetarian

HARBOUR  

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HOTELS