



Christmas Day Lunch

Amuse-Bouche

CREAMY BUTTERNUT SQUASH VELOUTÉ (V)
Minced truffle

Starters

CONFIT DUCK & FOIE ROYALE TERRINE
Confit duck, ethical goose liver, red onion marmalade and brioche fingers

SMOKED SALMON & DILL CANNELLONI
Tomato, apple and frisée salad

CHARRED LEEKS & CRISPY WALNUTS (V)
Artichoke purée, truffle vinaigrette

Mains

BREAST OF TURKEY
Basted with sage butter, served with pigs in blankets, stuffing, roast potatoes, roots and greens

FILLET OF BEEF WELLINGTON
Prime beef wrapped in mushroom duxelles and pastry, red wine sauce

FILLET OF STONE BASS
Slow-cooked chorizo lentils, crispy kale and herb oil

VEGETARIAN WELLINGTON (V)
Butternut squash, chestnut and cranberries wrapped in puff pastry, vegetarian red wine sauce

Desserts

CHRISTMAS PUDDING (V)
Christmas pudding, redcurrants and custard

WARM CHOCOLATE BROWNIE (V)
Raspberry textures, raspberry sorbet and chocolate soil

BAILEYS & WHITE CHOCOLATE PANNA COTTA
Roasted clementine

THE KINGS LOCAL CHEESE
Onion bread, spiced apple and brandy chutney, glazed walnuts and celery

@KingsArmsChristchurch

(V) vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

HARBOUR

HOTELS