



## THE KINGS

# PRIVATE & GROUP SOCIAL DINING

**Our Private Dining Room with views out over the bowling green and the Norman-era ruins is the perfect private dining space for smaller, more intimate get-togethers and celebrations, comfortably seating 12 to 36 guests.**

**Chef Patron Alex Aitken has specially created a choice of fixed-price menus exclusive to private diners. You may choose from our set menus, create your own bespoke set tasting menu, or if you still can't find the menu you want - ask Alex to create you one!**

 **01202 588 933**

 **kings.events@harbourhotels.co.uk**

**The Kings Arms • 18 Castle Street • Christchurch • Dorset**

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Dietary requirements can be catered for with advance notice, please submit with your pre-order no less than two weeks prior to your reservation. Some dishes may contain nuts, dairy, wheat or garlic traces.

All prices are inclusive of VAT at the current rate. Discretionary gratuity of 12.5% is added to the total bill.

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## SIMPLY KINGS £25.00

Available Monday to Saturday lunch • Monday to Thursday dinner



### STARTERS

#### **Chicken Liver Parfait**

Served with salad, sourdough toast and seasonal chutney

#### **Avocado & Baby Gem (v)**

Crunchy baby gem lettuce, Dorset Blue Vinny cheese, avocado and house dressing

#### **The Kings Kitchen Veggie Soup (v)**

Chef's seasonal soup made using locally sourced produce, Breadport breads and a chunk of Lyburn cheese

#### **Polenta Toast, Spinach & Mushrooms (v)**

Fried polenta, sautéed Burley mushrooms, Burley cider and cream sauce

### MAINS

#### **Slow & Smoked Brisket**

Beef brisket smoked and slow cooked served with creamy mash, creamed cabbage, bacon and onion rings

#### **Chicken & Wild Mushrooms**

Breast of chicken, creamy mash, New Forest mushroom sauce

#### **Kings Fish Cake & Chips**

Breadcrumbs fish cake with flaked salmon and smoked haddock served with crushed peas

#### **Seasonal Risotto (va)**

Served with rocket salad and Parmesan shavings

### DESSERTS

#### **Chocolate Brownie**

Raspberry sorbet

#### **Sticky Toffee Pudding Coupe**

Layers of sticky toffee, caramel, cream and salted caramel ice cream

#### **Crème Brûlée**

Served with biscotti

(v) vegetarian • (va) vegetarian option available



## KINGS CLASSICS £35.00

Available for lunch and dinner everyday



### STARTERS

#### **Kings Prawn Cocktail**

Classic prawn cocktail, crisp baby gem lettuce,  
spicy Marie Rose sauce

#### **Crab Crumpet**

Toasted crumpet topped with crab butter,  
brown and white crab meat, poached egg and hollandaise

#### **Duck Egg & Soldiers**

Fried duck egg, chorizo and crispy kale, sourdough soldiers

#### **Polenta Toast, Spinach & Mushrooms (v)**

Fried polenta, sautéed Burley mushrooms, Burley cider and cream sauce

### MAINS

#### **8oz Sirloin Steak**

Cooked medium rare, with fries and salad

#### **Fish Pie**

Topped with creamy mash and cheese crust, served with market greens

#### **Fillet of Sea Bream, Prawns & Pasta**

Searched fillet of sea bream, orzo pasta, cherry tomato and prawns

#### **Pot Roast Vegetables (v)**

Slow cooked in vegetable and miso stock with grilled fennel and courgette

### DESSERTS

#### **Warm Chocolate Fondant**

Pistachio ice cream

#### **Rhubarb & Ginger Coupe**

Poached rhubarb, ginger crumb, cream and ginger ice cream

#### **Sticky Toffee Pudding**

Caramel sauce, vanilla ice cream

#### **Banoffee Split**

Banana, salted caramel ice cream, meringue and caramel sauce

(v) vegetarian



## KINGS TASTING MENU £45.00

Available for lunch and dinner everyday



A five course tasting menu of our current favourite dishes, we can also tailor the menu to your specific favourites and requirements.

### **White Bean Velouté**

Spiked with truffle

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### **Crab Crumpet**

Toasted crumpet topped with crab butter,  
brown and white crab meat, poached egg and hollandaise

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### **Fillet of Sea Bream, Prawns & Pasta**

Seared fillet of sea bream, orzo pasta,  
cherry tomato and prawns

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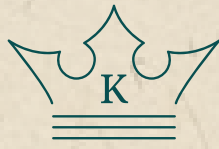
### **Beef Wellington to Share**

Dauphinoise potatoes, seasonal greens  
and red wine sauce

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### **Warm Chocolate Fondant**

Pistachio ice cream and raspberries



# THE KINGS

KITCHEN • BAR • GARDEN

