



New Year's Eve Dinner

£89.00 per person

Amuse-Bouche

JERUSALEM ARTICHOKE VELOUTÉ (V)

Wild mushroom and truffle

Starters

TERRINE OF DUCK

Confit leg, breast, foie gras, clementine gel and air dried croutons

SEARED SCALLOPS

Roasted cauliflower purée and crispy ham hock

BLUE CHEESE & PEAR SALAD (V)

Stilton, poached pear, chard, chicory and walnuts

Mains

ROASTED FILLET OF BEEF

Roasted parsnips, glazed shallot, potato terrine and red wine jus

HALIBUT FILLET

Herb crust, caviar and clam butter

MAPLE GLAZED CELERIAC (V)

Celeriac puree, chestnuts, mushrooms, truffle & chicory

VENISON LOIN

Confit cabbage and bacon, potato fondant and blackberry jus

Desserts

CARAMELISED PEAR TARTE TATIN (V)

Served with rum and raisin ice cream

DARK CHOCOLATE BROWNIE (V)

Clementine, white chocolate soil and fresh raspberry

PASSION FRUIT PARFAIT (V)

Pineapple and chili, coconut and lime

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