



Boxing Day

Starters

CONFIT DUCK TERRINE

Confit duck with herbs served with red onion marmalade

SMOKED SALMON & DILL BUTTER TERRINE

Layers of smoked salmon and dill butter served with gribiche sauce

THE KINGS PRAWN COCKTAIL

Lettuce and prawn cocktail, brown bread and butter

SEARED SCALLOPS (£3.50 SUPPLEMENT)

Pea purée and crispy bacon

TWICE BAKED CHEESE SOUFFLÉ (V)

With a glazed cheese crust

GRAINS & GREENS (V)

Quinoa, edamame beans and avocado, honey and lemon dressing

Mains

THE KINGS TRADITIONAL ROAST BEEF

Aged beef slow-cooked medium rare, with traditional garnish and red wine sauce

CHICKEN BREAST & WILD MUSHROOMS

With truffle macaroni and greens

FILLET OF HAKE, TOMATOES & OLIVES

Fillet of hake baked with tomato, olives and lemon served with potatoes and greens

FILLET OF SALMON

Seared fillet of salmon, wilted greens, new potatoes and butter sauce

CELERIAC (V)

Slow-roasted celeriac steak with beetroot and tomato gravy

Desserts

STICKY TOFFEE PUDDING (V)

Caramel sauce, salted caramel ice cream

CLASSIC CRÈME BRÛLÉE (V)

Shortbread biscuit

WARM CHOCOLATE BROWNIE (V)

Raspberry sorbet

WINTER BERRY TRIFLE (V)

Mixed berries, jelly, cream and sherry

THE KINGS CHEESE SELECTION (£2.50 SUPPLEMENT)

@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