

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Christmas Day Menu

STARTER

CHICKEN LIVER PATE with a fois gras centre, spiced onion marmalade, served with a sourdough crostini, parsley oil and alexander leaf crumb

CORNISH LOBSTER AND CRAB RAVIOLI served with a fennel consommé, concasse, fennel shoots and a crab emulsion

PARSNIP, SHALLOT AND BUTTERNUT PITHIVIER served with molten Brie De Meaux, parsnip crisps, heritage squash puree and watercress

ROASTED ARTICHOKE VELOUTE served on a brioche and black truffle muffin, salsify crisps, smoked olive oil and micro rosemary

FISH COURSE

BRIXHAM POTTED CRAB served with sourdough crostini

MAIN COURSE

ROASTED VINES CROSS TURKEY CROWN served with a confit turkey leg, apricot and sage stuffing, pigs in blankets, goose fat roast potatoes, roast carrots and parsnips, braised red cabbage with cranberry and apple, buttered greens, cauliflower cheese, turkey gravy and homemade bread & cranberry sauces

31 DAY AGED HEREFORD FILLET OF BEEF WELLINGTON served with pomme fondant, baby carrots and leeks, marrow bone and caramalised shallot jus

POACHED FILLET OF WILD TURBOT served with pomme mousseline, champagne pearls, crab beignet, sea aster, oyster mayonnaise, purslane oil

SALT BAKED BUTTERNUT SQUASH served with pearl barley risotto, French black truffle, smoked garlic confit, toasted seeds, parsnip crisps, white truffle butter

DESSERT

CRANBERRY FINANCIER with sweet tarragon semi gel, almond and white chocolate snow, homemade malt ice cream

ASSIETTE OF CHOCOLATE mini valhrona fondant, Irish chocolate tipple, chocolate and hazelnut torte, milk chocolate mousse, white chocolate shard, macaroon with coffee ganache.

CLEMENTINE POLENTA CAKE with clementine segments, nutty granola and vanilla & lemon natural yoghurt

A SELECTION OF FINE BRITISH AND FRENCH CHEESES served with spiced fruit chutney, celery, grapes with an array of artisan crackers and homemade walnut bread & hand churned butter

TEA, COFFEE AND MINCE PIES

TO BOOK Please call us on 01732 452081 or email enquiries@kingsheadbesselsgreen.co.uk

EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY

We require a £20 per head deposit on booking.
Preorders and full payment required by the 1st December
We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.

100% of the tips leave are distributed amongst the crew.

£79.95