

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

## Festive Party Menu

### STARTER

**BAKED BUTTERNUT SQUASH SOUP** with nutmeg and rosemary croutons and a homemade mini seeded loaf (v)

**BETROOT AND VODKA HOME CURED LOCH DUART SALMON** with fennel, clementine & dill slaw and toasted rye bread

**CONFIT WILD RABBIT RAGOUT** in a chardonnay and mustard cream sauce with tarragon, homemade tagliatelle and pecorino

**WARM SALAD OF ROASTED WINTER VEGETABLES**, sprout tops, endive, toasted pine nuts with a pomegranate and lovage dressing (v)

**CHICKEN LIVER PARFAIT** with a spiced onion jam and toasted sourdough baguette

### MAIN COURSE

**VINES CROSS TURKEY ROASTED ON THE CROWN**, served with duck fat roast potatoes, pigs in blankets, apricot & sage stuffing, cranberry & bread sauces and a turkey gravy

**PAN ROASTED ORGANIC PORK TENDERLOIN** with a mustard herb crumb, bubble and squeak croquette, prune & Armagnac sauce with puffed pork skin

**CHART FARM 12 HOUR BRAISED VENISON SHOULDER HOTPOT** served with Lyonnaise, crispy potato topping gratin with gruyere

**WILD MUSHROOM, SPROUT TOPS AND BRIE DE MEAUX PITHIVIER** served with pomme mousseline, smoked mustard and chive velouté

**PAN FRIED FILLET OF SEABASS** served with pomme Anna, burnt onion puree, pickled shallot and a Verjus Blanc

**ROASTED PORTOBELLO MUSHROOM & HARICOT BLANC CASSOULET** with a herb crumb served with parmentier potatoes, pickled foraged mushrooms and a chive beurre blanc

*All mains with roasted potatoes, Brussel sprouts with bacon & chestnuts, roasted carrots, braised red cabbage.*

### DESSERT

**HOMEMADE CHRISTMAS FIGGY PUDDING** served with brandy Anglaise and baby redcurrants

**GINGERBREAD GENOISE SPONGE** served with homemade baileys ice cream and granola clusters

**POACHED PINEAPPLE** served with homemade coconut sorbet, rum and vanilla semi gel, stem ginger, and a lemon balm cress

**CHOCOLATE AND HAZELNUT TORTE** served with a dark chocolate mirror glaze, white chocolate soil and cherry chantilly

**CHEESEBOARD** - selection of fine local cheeses, artisan crackers, spiced quince chutney, celery and grapes.

**2 COURSES - £21.95PP | 3 COURSES - £26.95PP | PARTY NIGHTS - £31.95PP**

**TO BOOK** Please call us on 01732 452081 or email [enquiries@kingsheadbesselsgreen.co.uk](mailto:enquiries@kingsheadbesselsgreen.co.uk)

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

We require a £10 per head on booking.  
All tables need to preorder at least 10 days in advance.  
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.