



THE
KING'S
HEAD

CHRISTMAS DAY
£75 pp

Selection of canapés

STARTERS

Cream of butternut squash, sage

Chalk stream trout three ways, beetroot sorbet, herb croutons

Carpaccio of venison, pickled vegetables, artichoke purée

Wild mushroom profiteroles, cheddar fondue, soured cucumber

MAIN COURSE

Turkey paupiette, cranberry stuffing, pigs in blankets, honey-roasted roots, chestnut sprouts,
chateaux potatoes, turkey gravy

Roasted salmon fillet, cod mousse, spinach, Parmentier potatoes, dill hollandaise

Confit duck leg, pan-seared duck breast, bean cassoulets, chive mash, red wine jus

Ricotta cheese & sweet pepper gateau, courgette ribbons, chestnuts, crispy leeks, chateaux potatoes,
tomato concasse

DESSERTS

Traditional Christmas pudding, brandy sauce, clotted cream

Dark chocolate mousse, chocolate salami, orange syrup

Lemon curd meringue roulade, Greek yogurt & raspberry sorbet, toasted almonds

Selection of Hampshire cheeses, Thomas Fudges biscuits, celery, quince paste, grapes

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.