



# The King's Head Christmas Menu

**£32 for 3 courses - £26 for 2 courses**

## - Starters -

### Leek and Potato Soup

*Horseradish, toasted almonds, étuve leeks*

### Roast Pigeon & Braised Leg

*Pearl barley risotto, Jerusalem artichokes, liver jus*

### Hare & Pork Terrine en Croute

*Apricot purée, candied hazelnut salad*

### Seared Scottish Scallops <sup>£4 supplement</sup>

*Crab tortellini, spinach, granny smith, crab & seaweed broth*

### Pave of Organic Salmon

*Lime, radish, cucumber, miso mayonnaise*

### Salt Baked Beetroot Salad

*Goats curd, dried fig, walnuts, truffled honey*

## - Mains -

### Traditional Roast Turkey Breast & Stuffed Leg

*Duck fat roast potatoes, sauté sprouts & bacon, cranberry & chestnut stuffing*

### Whole Roast Partridge

*Truffle savoy cabbage, poached quince, artichokes, salsify, game jus*

### Fillet of Scottish Beef <sup>£5 supplement</sup>

*Hand cut chips, sauce Bordelaise, tomato & red onion salad*

### Poached Skate in Brown Butter

*New potatoes, spinach, mussels & clams, dulse seaweed*

### Roast Loin of Cod <sup>£5 supplement</sup>

*Beef shin pastilla, kale, roast squash, eringi mushroom*

### Honey Roast Squash

*Chickpea saag aloo, coriander yoghurt, curry oil*

### Side Dishes at £3 each

*Honey Roast Heritage Squash – Buttered mash – French Fries – Sprouts, chestnuts & bacon– Broccoli, chilli & ginger*

## - Desserts -

### Christmas Pudding Cheesecake

*Clementine sorbet, brandy cream, minted clementine*

### Dark Chocolate Marquise

*Banana, honey comb, pistachios, passionfruit sorbet*

### Quince & Custard Slice

*Victoria plum purée, sour Bramley apple sorbet*

### Selection of home-made ice creams and sorbets

### Selection of English cheeses <sup>£3 supplement</sup>

*quince jelly, celery, grapes & water biscuits*

