

KINGS FESTIVE BRASSERIE MENU



STARTERS

Wild mushroom & truffle soup, chive crème fraiche

Smoked salmon & crayfish roulade, vanilla mayonnaise, micro leaf salad,
pickled cucumber

Pickled winter vegetables, puy lentil dressing, spiced walnuts (vegan)

Confit duck, endive, blackberry & hazelnut salad

MAINS

Roasted ballotine of turkey, cranberry & sage farce, goose fat & thyme
roasted potatoes, thyme roasted carrots, honey roasted parsnips, Brussel
sprouts pancetta & chestnuts, pigs in blanket, roast gravy, cranberry sauce

Braised daube of beef, horseradish mash, cavolo nero, roasted carrots,
honey roasted parsnips, rich red wine sauce

Grilled fillet of sea bream, lemon & parsley crushed new potatoes, French
style peas, capers, nut brown butter & lemon

Butternut squash, sage & pearl barley risotto (vegan)

DESSERTS

Traditional Christmas pudding, brandy veloute

Vanilla panna cotta, winter spiced fruit compote

Chocolate & clementine tart, torched orange

Chilled lemon tart, honeyed mascarpone, raspberries