



FESTIVE MENU 2026

STARTERS

Ham hock & smoked cheddar croquettes
Piccalilli mayonnaise, dressed watercress

Duck liver parfait
Spiced plum chutney, toasted brioche

Wild mushroom & truffle arancini
Parmesan, garlic mayonnaise, rocket

Monkfish Medallions
Parsnip puree, sprout leaves, crispy pancetta
£3 supplement

Roasted squash & apple soup
Crispy sage, creme fraiche, warm focaccia

MAINS

Roast turkey breast
Sage & cranberry stuffing wrapped in bacon, pigs in blankets, garlic & herb roast potatoes, seasonal vegetables & turkey gravy

Slow-braised feather blade of beef
Bourguignon sauce, crispy shallots, horseradish mash & seasonal vegetables

Pan-roasted salmon fillet
Crushed new potatoes, buttered greens, leek & white wine sauce

Mushroom, chestnut & spinach Wellington
Garlic & herb roast potatoes, seasonal vegetables & vegetable gravy

DESSERTS

Sticky toffee Christmas pudding
Toffee sauce & vanilla ice cream

White chocolate panna cotta
Blackberry compote & shortbread

Gingerbread & apple cheesecake
Vanilla cheese cake, caramelised apples, gingerbread crumb

Chocolate & salted caramel tart
Dark chocolate ganache, salted caramel, honeycomb ice cream

Christmas cheeseboard
Selection of cheese, crackers, grapes, chutney & celery - £3 supplement

2 COURSE £32

3 COURSE £38

Pre-orders must be given in a week before the booking date and a non-refundable £10.00 per person will be required when booking

No show on the day full payment will be required (if not cancelled 3 hours before your arrival time)

Lunch is served 12pm- 1.30pm, Evening 6pm - 8.30pm

When booking can we please have time of arrival & time of 1st course

May we suggest that the party organiser keeps a list of meals their guests have chosen

TEL; 01761470408.

EMAIL; info@kingwilliaminn.co.uk

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