

LUNCH BOOKING FORM

Name:.....

Tel:.....

Email:.....

Date of party:

Time: Number in party:.....

Sub-total: Deposit paid:.....

Total due:.....

NAME						

STARTERS

Chargrilled chicken						
Prawn and avocado verrine						
Butternut squash soup						
Feta filo parcel						

MAINS

Turkey						
Nut roast						
Cider braised gammon						
Chicken supreme						
Caramelised onion pithivier						

DESSERTS

Christmas pudding						
Twix cheesecake						
Black forest roulade						
Profiteroles						

CHRISTMAS LUNCH

Menu

STARTERS

Chargrilled chicken and
pesto sour dough flat bread

Prawn and avocado verrine (G)

Butternut squash and ginger soup (V, VG, G)

Feta and spinach filo parcel with
honey and sesame glaze (V)

MAINS

Roast turkey with all the trimmings (G)

Nut roast with all the trimmings (V, VG, G)

Cider braised gammon with new potatoes
poached egg and a brandy and green
peppercorn sauce (G)

Chicken supreme with herb crushed potatoes
and a smoked bacon, red wine and
mushroom sauce (G)

Caramelised onion, butternut and spinach pithivier
with mash potato and rosemary and
redcurrant gravy (V, VG)

DESSERT

Christmas pudding with homemade
brandy cream (V, VG, G)

Twix cheesecake with caramel ice cream (V)

Black forest roulade with vanilla ice cream
and cherry compote (V, G)

Profiteroles with whipped cream and
chocolate sauce (V, G)

V = Vegetarian VG = Vegan GF = Gluten Free
Please can any allergies please be noted on booking forms

Christmas
at the

The King
Charles



The
KING
CHARLES

CHRISTMAS DINNER

Available from 1st – 23rd December
Served 5pm – 9pm

2 COURSES £30

3 COURSES £35

To secure your booking, a £10 per person non-refundable deposit is required, along with a completed pre-order form.

CHRISTMAS LUNCH

Available from 1st – 23rd December
Served 12pm – 5pm

1 COURSE £20

2 COURSES £25

3 COURSES £30

To secure your booking, a £10 per person non-refundable deposit is required, along with a completed pre-order form.

CHRISTMAS DINNER

Menu

STARTERS

- Feta and spinach filo parcel with honey and sesame glaze (V)
- Harissa lamb skewers with cucumber and mint sour cream (G)
- Braised beef and horseradish croquettes with peppercorn sauce
- Hot smoked salmon mousse with lemon and fennel remoulade (G)
- Roasted Padron peppers with sauteed wild mushrooms and toasted cashews (V, VG)

MAINS

- Roast turkey with all the trimmings (G)
- Nut roast with all the trimmings (V, VG, G)
- Herb crusted haddock pinwheel with sauteed new potatoes, wild mushrooms and chorizo (G)
- Caramelised onion butternut, spinach pithivier with mash potato and a rosemary, red currant gravy (V, VG)
- Roasted pork tenderloin with black pudding mash and Diane sauce
- Braised feather blade of beef with parsnip mash, confit shallots and port jus (G)

DESSERT

- Christmas pudding with homemade brandy cream (V, VG, G)
- Twix cheesecake with caramel ice cream (V)
- Black forest roulade with vanilla ice cream and cherry compote (V, G)
- Dark chocolate and amaretto tart with Chantilly cream (V, VG)
- Rum and raisin sticky toffee pudding (V)

V = Vegetarian VG = Vegan GF = Gluten Free
Please can any allergies please be noted on booking forms

DINNER BOOKING FORM

Name:.....

Tel:.....

Email:.....

Date of party:

Time: Number in party:.....

Sub-total: Deposit paid:.....

Total due:.....

NAME						

Feta filo parcel						
Harissa lamb skewers						
Braised beef croquettes						
Smoked salmon mousse						
Roasted Padron peppers						

Turkey						
Nut roast						
Herb crusted haddock						
Caramelised onion pithivier						
Roasted pork tenderloin						
Blade of beef						

Christmas pudding						
Twix cheesecake						
Black forest roulade						
Dark chocolate tart						
Sticky toffee pudding						