



Kings Head December Menu

Sat 1st Dec to sat 23rd Dec

Starters

Spiced Squash and lentil soup, crème Fraiche and walnuts.

Caramelized fig and melted brie on toasted cranberry Bread, dressed salad.

Honey, star anise and winter spiced Pulled Ham hock, toasted sour dough.

Traditional Prawn Cocktail, Marie rose Sauce, paprika

Roasted Open cup Field Mushrooms, Melted stilton, pesto and toasted sourdough (v)

Mains

Traditional roast Turkey, seasonal vegetable, potato's and roast gravy.

Walnut, Leek and Smoked cheddar Potato cake, Roast garlic and cheese cream sauce,
seasonal vegetables. (v)

Lakeland steak and stilton pie, Mash or chips, peas and gravy

Ale battered Haddock, Chips, mushy peas and tartare sauce

10oz Beef rib eye -Chips, tomato, onion rings and salad (£7.50 Supplement) (GF)
(peppercorn, blue cheese sauce – £2.50)

Desserts

Traditional Christmas pudding, brandy sauce.

Brandy snap filled with cinnamon and Belgium brisket ice-cream.

Baked Vanilla Cheesecake, mulled wine mixed berries.

Sticky Toffee Pudding, Vanilla Ice Cream

A Selection of Festive Cheeses *selection of chutneys, biscuits, grapes and celery (Supplement
£3.50)*

Main Course - £13.50 - 2 Course - £18.50 - 3 Course - £23.50