

## **Christmas menu Three courses £38.95**

Smoked chicken timbale rolled in pistachio nuts, chilli mango and orange salsa

Kinghams soup of the day

Cannelloni of crab and prawn  
served on a rich crab bisque and finished with caviar and prawns

Chicken liver parfait laced with brandy and nutmeg  
served with a port and redcurrant sauce and melba toast

Smoked haddock pancake baked with cheddar, tomato and a hint of mustard

Whipped goats cheese with roasted figs, spiced pecan nuts  
and lavender infused honey

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Roast partridge served with chestnut and cranberry stuffing and a cranberry jus

Duo of magret duck, confit of leg and roasted breast  
served with sticky red cabbage and brown bread walnut sauce

Slow roasted pork belly served with black pudding and ham hock fritter,  
spiced apple sauce and crispy crackling

Prime scotch sirloin steak on stilton and celeriac mash  
with roasted cherry tomatoes and crispy bacon

Double lamb cutlet carved onto slow roasted lamb shoulder wrapped in bayonne  
ham on white onion and rosemary purée with minted redcurrant glaze

Pan fried spicy cashew nut, sun dried tomato and chickpea pattie served with  
tomato jam and garlic mushrooms

Today's fish choices - see board

# Desserts

Kinghams Christmas pudding with brandy ice cream

Chocolate medley  
white chocolate brulee  
chocolate brownie  
white chocolate ice cream  
chocolate mousse

Blackberry and apple strudel  
served with vanilla ice cream and blackberry coulis

Black cherry parfait served with kirsch soaked cherries  
and mixed nuts

Sticky ginger pudding with date and walnut ice cream and toffee sauce

Sorbets - mango, blackcurrant or sorbet of the day  
Ice cream - vanilla, chocolate or ice cream of the day

Selection of British farm cheese  
with grapes, apples, homemade chutney and biscuits

## **Bath Blue**

Produced in Bath by Bath Soft Cheese Ltd. It is made using pasteurized cow's milk. This cheese has a creamy and smooth texture, and a strong and creamy flavour. Bath Blue received a Super Gold World Cheese Award in 2014 and has been judged as one of the best 62 cheeses in the world.

## **Mull of Kintyre**

Scottish Cheddar produced by the Campbeltown Creamery. It is made using 100% Scottish cow's milk. This cheese had a firm texture and a nutty, sweet flavour. Mull of Kintyre has received many Gold awards over the years, it's most recent being, Best Vintage Cheddar in Show at the International Cheese Awards 2012.

## **Cerney Ash**

Made in Cerney, Gloucestershire, this cheese is produced using unpasteurized goat's milk and is coated with an oak ash and sea salt mix. It has a fresh mild flavour which deepens as it matures becoming nuttier and a mousse like texture. Cerney Ash received Super Gold at the World Cheese Awards 2015 as the Best Goat Cheese