

December at the King William 2020

Starters

Creamy goats cheese cake, crispy pastry base with red onion & sloe gin marmalade

Duck liver, thyme & orange Pate, plum chutney & oat biscuits

Spiced parsnip & cauliflower soup

Beetroot cured salmon, root vegetable slaw & thyme crackers

Mains

Turkey Breast stuffed with sage & onion stuffing, Pig in blanket,
duck fat potatoes & seasonal vegetables

Braised Shin of beef Bourguignon, creamy parsley mash potatoes,
Yorkshire pudding seasonal vegetables

Fillet of salmon, crushed potatoes, asparagus, hollandaise sauce & crispy onions

Beetroot, squash, red onion & herb wellington, thyme roasted potatoes & pesto

Desserts

Christmas Pudding with Brandy sauce ice cream

Double chocolate brownie with orange sorbet

Vanilla creme brûlée with cinnamon short bread

Duo of homemade baileys ice cream

Selection of cheese, grapes, celery & biscuits
Surcharge £3

2 course £23

3 course £28

All of the Christmas menu available gluten free
we are allergy aware, please inform a member of staff if you have any dietary requirements

Pre-orders must be given in a week before the booking date and a non-refundable
£5.00 per person will be required.

Parties of 1-6 available, Lunch 12pm- 1.30pm, Evening 6pm - 8.30pm

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

TEL; 01761470408. EMAIL; INFO@KINGWILLIAMINN.CO.UK

Name						
Goats cheese						
Pate						
Soup						
Cured salmon						
Turkey						
Beef						
Salmon						
Wellington						
Christmas pudding						
Brownie						
Brûlée						
Ice cream						
Cheese & biscuits						