

# THE KINGS HEAD ORFORD

## Christmas Menu

### TO START

Roasted pumpkin & sage soup with a swirl of creamy blue cheese

Ham hock terrine with piccalilli, dressed leaves & toast

Pickled pear, date & walnut salad with a honey truffle dressing

Pan fried shell on crevettes with a garlic & herb butter, crusty bread & dressed leaves

### MAIN COURSE

Roasted turkey escalope with herb roasted potatoes, creamed Brussel sprouts, buttered carrots & a cranberry & red wine gravy

Pan fried venison haunch with a potato gratin, pickled pears, creamed cabbage & bacon and cassis sauce

Vegetable, herb & chestnut parcel served with roast potatoes, buttered cabbage & red wine gravy

Grilled fillet of salmon over a shellfish risotto, wilted greens & chive butter sauce

### TO FINISH

Christmas pudding with a brandy creme anglais

Chocolate brownie served with a spiced mixed berry compote

White chocolate & raspberry meringue roulade, raspberry coulis & raspberry sorbet

Cheeseboard

*£18.00 for 2 courses, £23.00 for 3 courses - bookings for tables of 8 or more only - pre order required*

