



THE KING & QUEEN CHRISTMAS STEAK MENU

GLASS OF MULLED WINE OR SHERRY & MINCE PIES UPON ARRIVAL

Starters

ROASTED CAULIFLOWER CHEESE SOUP (GF) (VE)
WITH BLACK TRUFFLE OIL

BEEF CARPACCIO (GF)
BEEF CARPACCIO WITH ROCKET & PARMESAN & TOASTED PINE NUTS

SOUS VIDE COD BRANDADE TOAST
CREAMY COD ON GRILLED SOUR DOUGH AND COD ROE

Main Course

RIB EYE STEAK 8OZ
LOCAL BRITISH RIB EYE STEAK, MATURED FOR AT LEAST 35 DAYS. SERVED
WITH CHIPS, ONION RINGS, GRILLED TOMATO & ARLESFORD WATERCRESS
WITH GARLIC BUTTER
+ served with a selection of sauces +

KALE SQUASH AND QUINOA HOT SALAD (VE) (GF)
ROASTED BUTTERNUT SQUASH WITH QUINOA, CRISPY KALE, GRAINS,
CHICKPEAS, PEPPERS AND TOMATOES

Desserts

CHRISTMAS PUDDING
CHRISTMAS PUDDING WITH CANDIED PEEL AND RUM, TOPPED WITH
GOLDEN SYRUP SAUCE, BLONDE CHERRIES AND CRUNCHY SPLIT ALMONDS
SERVED WITH BRANDY SAUCE
+ Gluten Free option available +

CHOCOLATE FUDGE YULE LOG
SERVED WITH VANILLA ICE CREAM

TARTE TATIN
BUTTERY PASTRY WITH CARAMELISED APPLE & CARAMEL SAUCE
SERVED WITH CREME ANGLAISE

TWO COURSES £30.00 THREE COURSES £35.00 MINIMUM OF FOUR
PEOPLE PER BOOKING