



THE KING & QUEEN

CHRISTMAS PARTY MENU

Let us host your Christmas Party

We offer a warm welcome, with a lovely candlelit ambience, an open fire and log burner, with a complementary sherry on arrival.

*We only use natural table decorations and recyclable napkins. We cook our food from fresh; all meats are supplied by **Owtons** and we get our fresh fish daily from **Premier Fish**.*

Choose two or three course meals for your party.
A pre-order sheet will be provided, and pre-orders are required
5 days prior to your booking date.
Minimum 4 per booking

(Please note we do not take deposits, but once you have pre-ordered we expect payment for no shows if cancelled within the 5 days leading up to your reservation).

We have a dining area which seats up to 24 guests; this can be requested for exclusive use.

Contact us 023 8045 4247
or janet@therumpub.co.uk

We'd love to celebrate the festive season with you



THE KING & QUEEN

CHRISTMAS PARTY MENU 2025

Complimentary glass of sherry on arrival

2 COURSES £32.50 | 3 COURSES £38.50

STARTERS

Chicken Liver & Brandy Parfait with Chutney

*Served with Toasted Sourdough Bread
from Silly Leg Bakery*

Christmas Cracker Seafood Taco

Prawn, Crab & Avo Taco

Mushroom & Truffle Soup (V)

Served with Crusty Bread & Butter

**Roasted Beetroot, Caramelised Pear &
Roquefort Stack (GF, V)**

Dressed with Walnuts & a Balsamic Glaze



MAINS

Roast Turkey OR Roast Beef

*Served with Roasted Potatoes,
Gravy & all the Christmas Trimmings*

Confit of Duck (GF)

*Served with Dauphinoise Potatoes,
Red Cabbage & a Port Reduction*

Cod Orzo

Baked Cod with Chorizo, Peas, Orzo Pasta & Yogurt

Rib Eye Steak (add £5)(GF)

*Triple Cooked Chips, Grilled Tomato,
Salad & Garlic Butter*

K&Q Veggie Stack (V, GF)

*Layered Roasted veg with Halloumi cheese,
field mushrooms, drizzled with melted Mozzarella
(No cheese makes it Vegan)*



DESSERTS

**Traditional Christmas
Pudding & Brandy Sauce**

Strawberry Cheesecake

Baileys Chocolate Mousse

Trillionaire's Tart (GF, VG)

*Chocolate Pastry Case, Toffee
Sauce & Chocolate Ganache*

Pistachio Semifreddo

*A Crumb Base Topped with
White Chocolate Curls*

V- Vegetarian | VG- Vegan | GF- Gluten Free