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 complimentary sherry & mince pie on arrival.

*We only use natural table decorations and recyclable napkins. We cook our food from fresh; all meats are supplied by **Owtons** & 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).
Service charge is NOT ADDED to your bill, however if you have enjoyed your experience please remember the staff will be most appreciative to a little extra "Christmas Cheer".

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 2026

A warm welcome with mince pies & sherry

2 COURSES £32.95 | 3 COURSES £38.95

STARTERS

Prawn Cocktail
with Marie-rose Dressing

Curried Cauliflower Soup (V)
with Crusty Bread

Baked Figs
with Ricotta Cheese & Honey

Duck Pate
with Sour Dough Toast & Onion Chutney

MAINS

Roast Turkey OR Roast Beef
Served traditionally with Roasted Potatoes, Gravy & all the trimmings

Rib Eye Steak (GF) (add £5)
Triple Cooked Chips, Grilled Tomato, Salad & Garlic Butter

Seafood Lasagne
Layers of Seafood mix (Prawns, Mussels, Fish, Baby Squid) With Spinach, in a creamy White Wine Sauce & Lasagne Sheets

K&Q Veggie Stack (V, GF)
Layered Roasted Root Vegetables with Halloumi cheese, Field mushrooms, drizzled with melted Mozzarella (No cheese makes it Vegan)

DESSERTS

Traditional Xmas Pud
Served with Brandy Sauce

Panetone Bread & Butter Pudding
Served with Custard

Trillionaire's Tart (GF, VG)
Chocolate Pastry Case, Toffee Sauce & Chocolate Ganache

Pistachio Semifreddo
A Crumb Base Topped with White Chocolate Curls

Affogato
(Ice Cream & a shot of Espresso)

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