THE KINGS HEAD

EAT • DRINK • CELEBRATE

Festive Set Menu

CHRISTMAS 2026

EARLY WEEK OFFER · MONDAY–WEDNESDAY

Two courses £25 · Three courses £30

Thursday–Sunday: 2 courses £30 · 3 courses £35

Prices per person

STARTERS

Hickory BBQ Chicken Wings
Chicken wings coated in a rich, smoky hickory BBQ sauce.

Salmon Duo
Smoked salmon and a light salmon mousse, served with cucumber ribbons, crisp toasted ciabatta from Chalk Hills Bakery and a wedge of lemon.

Golden Breaded Brie (V)
Creamy Brie in a crisp golden crumb, served with cranberry sauce.

Ham Hock & Pea Terrine
Served with golden beetroot piccalilli and toasted ciabatta from Chalk Hills Bakery.

French Onion Soup
Topped with melted Gruyère, served with toasted ciabatta from Chalk Hills Bakery on the side.

MAINS

Traditional Roast Turkey
Rolled with stuffing, served with pigs in blankets, crispy goose-fat roast potatoes, honey-buttered Chantenay carrots, honey-roasted parsnips, Brussels sprouts, seasonal greens, Yorkshire pudding and rich turkey gravy.

Slow-Cooked Beef Featherblade
With creamy mash, honey-buttered Chantenay carrots, honey-roasted parsnips, Brussels sprouts and rich red-wine gravy.

Butternut Squash & Lentil Wellington (V)
Butternut squash, lentils, chickpeas and spinach wrapped in crisp filo pastry, served with Hasselback potatoes, honey-buttered Chantenay carrots, honey-roasted parsnips, Brussels sprouts and vegetarian gravy.

Grilled Sea Bass Fillets
Served with Hasselback potatoes, honey-buttered Chantenay carrots, samphire and chive hollandaise sauce.

DESSERTS

Traditional Christmas Pudding (V)
Rich fruit pudding with cider, rum and winter spices, served warm with brandy sauce and vanilla ice cream.

Trio of Mini Belgian Chocolate Desserts
Double chocolate mousse, white chocolate & raspberry mousse, and a chocolate & orange tartlet.

Chocolate & Hazelnut Torte (V)
Rich, fudgy chocolate and hazelnut torte topped with roasted hazelnut flakes, served with raspberry coulis and vanilla ice cream.

Apple & Blackberry Crumble (V)
Warm apple and blackberry filling beneath a golden buttery crumble, served with custard.

A £5 deposit per person secures your booking and is deducted from the final bill.

Menu pre-orders are required seven days before your booking.

(V) = vegetarian. Please advise us of any allergies or dietary requirements when booking.