THE KINGS HEAD

EAT • DRINK • CELEBRATE

Christmas Day
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HORLEY · CHRISTMAS 2026

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25 DECEMBER 2026

£89.50 per person

ON ARRIVAL

Smoked salmon blinis served with a glass of Prosecco.

STARTERS

Mature Cheddar & Chive Soufflé
Warm Croxton Manor cheddar soufflé with roasted beetroot, walnuts, baby leaves and parsley herb oil.

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

Ham Hock & Pea Terrine
Served with golden beetroot piccalilli and Chalk Hills Bakery sourdough.

Aromatic Duck Salad
Shredded aromatic duck with mixed leaves, pomegranate and a rich Merlot dressing.

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.

Mushroom, Malbec & Port Wellington (v)
Chestnut and pulled shiitake mushrooms in a rich port and Malbec sauce, wrapped in flaky pastry, with Hasselback potatoes, honey-buttered Chantenay carrots, honey-roasted parsnips, Brussels sprouts and vegetarian red-wine gravy.

DESSERTS

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

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

Lemon Tart (v) (gf)
Zesty lemon curd in buttery gluten-free pastry, served with fresh raspberries and vanilla whipped cream.

British Cheese Selection (v)
Mature Cheddar, Stratford Blue and farmhouse Red Leicester, served with crackers, black grapes and caramelised red onion chutney.

TO FINISH

Coffee or a pot of English Breakfast tea, served with a mince pie.

A £10 deposit per person secures your booking.
Menu pre-orders and the remaining balance are due by 18 December 2026.

Separate children's menu available.
Please advise us of any allergies or dietary requirements when booking.
(v) Vegetarian · (gf) Gluten-free