



£49

Three Course Menu

STARTERS

IERUSALEM ARTICHOKE SOUP v Crispy parsnips, truffle oil. Served with house bread and 'barley butter'

> CHARCUTERIE House beer pickles and bread

HOT SMOKED SALMON RILLETTE Pickled beetroot, crispbread

WILD MUSHROOM & CHESTNUT CROQUETTES v Celeriac remoulade

MAINS

TURKEY BALLOTINE Turkey breast rolled with festive stuffing and wrapped in crispy cured ham. Served with roast potato, winter vegetables and gravy.

BEEF SHORT RIB Slow braised in our 'Chiltern Black' porter. Served with creamy mash, winter vegetables and beef sauce.

> HAM HOCK & ALE MUSTARD PIE Creamy mash, winter vegetables

OVEN ROASTED SALMON Celeriac puree, tarragon mushrooms, tender stem broccoli

> SQUASH & CHESTNUT PITHIVIER v Festive winter vegetables, gravy

DESSERTS

CHRISTMAS PUDDING 16-months matured and made here at the King's Head kitchen with our award-winning Lord-Lieutenant's Cream Porter. Served with brandy sauce.

> SINGLE ORIGIN CHOCOLATE BROWNIE Sea salt, vanilla ice cream

MULLED WINTER FRUIT CRUMBLE Crème anglaise

AFFOGATO Vanilla ice cream, fresh espresso

ARTISAN CHEESE BOARD Ale chutney, celery, dried fruit, biscuits

