

PRIVATE DINING
IN VICTORIAN SPLENDOUR



FIRST COURSE

Charcuterie Selection
Smoked Salmon
Baked camembert, Rosemary, Truffle oil v
Selection of House Dips v
Crudites v
House Beer Pickles v
Breads and Crackers v

MAIN COURSE

Hand-Carved Turkey
Mini Rosemary & Thyme Roast Potatoes v
An Array of Festive Winter Vegetables v
Homemade Pork & Apple Stuffing
Pigs-in-Blankets
Gravy

Vegetarian main course option is available upon request

DESSERT

Christmas Pudding v
16-months matured, made by us here at the King's Head
with our Lord-Lieutenant's Cream porter,
served with cream and brandy sauce

Cheese Board
Ale Chutney
Celery
Biscuits

