

CHRISTMAS SET MENU

Two Courses 35 | Three Courses 45

STARTERS

Cream of White Onion Soup v

Stilton & rosemary toast

Chicken & Smoked Ham Hock Terrine

Warm house bread, ale mustard, house beer pickles

Crayfish Caesar

Charred gem lettuce, fresh-pickled cucumber, Caesar dressing, sourdough crumb

Baked Creamy Garlic Mushrooms v

House bread, gem lettuce

MAINS

Grilled Turkey Steak

Rosemary & thyme crispy potatoes, pig-in-blanket, homemade festive stuffing, roast winter vegetables, gravy

Beef Brisket

Pulled beef brisket slow-braised in our *Chiltern Black* porter and served with buttery mash, roast carrots and a rich beef & porter sauce

Beer Sausage Roll Wreath

Our beer sausage roll served festive-style with triple cooked chips and a rich ale gravy

Salmon & Celeriac Wellington

Crispy potatoes, broccoli, creamed spinach

The M.T.M. Burger

Our 'More The Merry' burger have all the flavours of the season: crispy turkey fillet, sausage patty, smoked bacon, smoked cheese, onion ring, sprout slaw and gem lettuce in our house brioche bun. Served with sweet potato fries.

Pumpkin & Butterbean Pot Pie v

Flaky, cheesy pastry top, roast winter vegetables

DESSERTS

The King's Head Christmas Pudding v

Light and zesty, studded with dried fruit. Served with brandy sauce.
Handmade by our team here in our kitchens with our decadent *Lord Lieutenants' Porter*.

Golden Chocolate Cake v

Cherry compote, chocolate sauce, cream

Pear, Clementine & Apple Crumble v

Custard

Cheese Board v

Ale chutney, celery, biscuits

