



Kingsdon Inn Christmas Menu

Roasted parsnip soup with parsnip crisps and honey crème fraîche

Somerset game terrine, spiced quince and clementine chutney, toasted brioche

Twice baked Barbers 1833 cheese soufflé, apple, walnut and poached grapes

Potted Loch Duart salmon, watercress and caviar, rye bread

Roasted milk fed turkey breast with chestnut stuffed leg, pigs in blankets, bread sauce and thyme infused roasting juices

Roast loin of locally sourced rare breed pork with crackling, Bramley apple sauce and red wine gravy

Moroccan spiced five nut roulade with white wine creamed leeks and slow roasted cherry tomatoes

Dover sole and sea trout wellington, soft herb and champagne beurre blanc

All the above are served with garlic and rosemary roasted potatoes and platters of roasted and steamed seasonal vegetables

Warm sticky toffee pudding with butterscotch and homemade ginger ice cream

Homemade Christmas pudding with clotted cream ice cream and brandy custard

Dark Valhrona chocolate mousse, spiced orange jelly, mandarin sorbet and chocolate caramel

A selection of our homemade sorbets and ice creams

Tuxford and Tebbutt stilton, spiced port chutney, fruits and homemade crackers

Two courses £25

Three courses £30

A discretionary service charge of 10%
will be added to tables that exceed 8 guests

