



The Kingsdon Inn
EAT, DRINK AND SLEEP

Christmas Menu

2nd- 21st December 2019

2 courses 25.00 3 courses 30.00

STARTERS

Roasted parsnip, apple and walnut soup, spiced parsnip crisps and rosemary focaccia (v)

Kingsdon Shoot pheasant and pistachio terrine, morello cherry relish, toasted sour dough and garden salad

Local camembert and cranberry pithivier, garden salad and orange compote (v)

Cornish crab, prawn and smoked salmon salad, avocado crème fraîche, toasted brioche

MAIN COURSES

TURKEY

Somerset reared turkey breast with chestnut stuffed leg, pigs in blankets, bread sauce and thyme infused roasting juices

PORK

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

CHALK STREAM TROUT

Parchment baked trout fillet, aromatic herbs, lemon and pink fir potatoes, chervil and champagne beurre blanc

RÖSTI

Celeriac, caramelised onion and potato rösti, poached hen's egg, butternut squash, baby spinach and harissa (v)

The above are accompanied with garlic and rosemary roasted potatoes and platters of roasted and steamed local vegetables

DESSERTS

Warm sticky toffee pudding with homemade ginger ice cream and butterscotch sauce (v)

Homemade Christmas pudding with clotted cream ice cream and brandy custard (v)

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

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

A selection of our homemade sorbets and ice creams (v)

Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.

Discretionary Service Charge of 10% will be added to tables of 8 or more guests