



## Christmas Dinner at Home with The Kings Arms

### Your Starters

A Selection of our Award-Winning Smokehouse Charcuterie & Seasonal Terrine, Glazed Quince, Selection of Pickles & Dijon Mayo, and Jimmy's Smokehouse Salmon, Sliced & Tartar with Horseradish & Cucumber

### Choose your Mains

*Each option is for a minimum of 4 to 6 people only*

Rolled Crown of Norfolk Turkey, Jimmy's Aged Pork, Cranberry & Chestnut Stuffing,

Rolled Thigh, Bread Sauce & Turkey Gravy

Or

Bone Aged Beef Wellington, Spiced Red Cabbage, Beef & Red Wine Sauce

Both Served With

Cauliflower Cheese, Goose Fat Potatoes, Roasted Carrots & Parsnips, Pigs in blankets, Sprouts with Chestnuts & Pancetta Lardons.

### Dessert

Kings Christmas Pudding & Very Brandy Sauce

### Cheese

Potted Port & Brandy Stilton, Carrs Water Biscuits & Pub Orchard Pears

### To have with your coffee

Mince Pies & Brandy Butter



**KING'S ARMS**  
**WING**  
**INN & RESTAURANT**

Each Christmas Dinner Contains

Starters of Charcuterie Selection & Salmon Dish, just plate them up and impress the family

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The main course you have selected with Super Sweet Roasted Parsnips & Carrots already cooked, just reheat in a pan  
Roasties, Par Boiled & Pre-Roasted in Duck Fat, in the oven with your meat (Full cooking instructions provided)  
Sprouts and Chestnuts are par cooked ready to marry with our award-winning smoked pancetta. Just reheat & Serve  
Cauliflower Cheese already cooked with plenty of Lincolnshire Poacher Cheese, just place in the oven and finish.

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Dessert – Jimmy's Christmas Puddings are now 18 months old and just need heating up then add our boozy Brandy Sauce

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Potted Port & Cognac Marinated Stilton with Pub Orchard Pears & Carrs Biscuits

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Our Mince Pies just need a minute in the oven and then add our Kings Arms Brandy Butter for that final Christmas flourish. Now time for the sofa

£65per person, Payment in full at time of ordering. Collection 23 or 24<sup>th</sup> of December between 12 & 2