



The Kings Arms Christmas Set Menu 2019

To Start.....

“Gin & Tonic” Cured Loch Duart Salmon

Warm fritter, horseradish & dill emulsion, apple, pickled beets & rapeseed oil

Smooth Chicken Liver & Brandy Pate

Apple & prune puree, baby gherkins & toasted brioche loaf

Tastes of Norfolk Beetroot Salad (V)

Pickled baby home grown beets, goats cheese beignets, baby watercress,
toasted hazelnuts, balsamic and raspberries

Wild Mushroom, Truffle & Cumin Soup (V)

Finished with chives & croutons

Main Course....

Roasted Fillet of North Sea Cod

“Paella” Risotto, red peppers, tomato, spring onion, coriander, squid, Spanish chorizo, Atlantic prawns & baby herbs

Thyme Roasted Guinea Fowl

Baby carrots, fondant potatoes, beetroot, celeriac, sprouts, wild mushrooms, smoked
lardons, creamed spinach, hollandaise & merlot jus

12 Hour Braised Shin of Norfolk Beef

Slow cooked in red wine, baby carrots, smoked lardons, mushrooms & creamed pomme purée

Butternut Squash Risotto (V)

Finished with aged parmesan, tempura broccoli, crispy sage & crème fraiche (V)

To Finish.....

Nanny Carol’s Traditional Christmas Pudding

Orange & mascarpone ice-cream & brandy butter

Iced Peanut Butter Parfait

Malted milk chocolate mousse, bruléed banana, honeycomb & dark chocolate brownie

Madagascan Vanilla Panna Cotta

Raspberry daiquiri sorbet, fresh raspberries & raspberry coulis, pistachio snow & meringue shards

Fine Cheese Plate

Selection of local & European cheese, water biscuits & chutney

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Filter Coffee & Tea and Mince Pies

2 Course £24.95

3 Course £29.95

Christmas Party Set Menu is available Lunch & Dinner 12pm-2pm & 6pm-9pm

From Monday 2nd December until Tuesday 24th December

(Excluding Friday & Saturday evenings and Sunday’s unless booked under a pre-booked party)

Any dietary requirements, allergies or intolerances, please inform a member of staff so we can accommodate your needs