



New Year's Eve Kings Arms Menu 2018

7.30pm sit down bar open from 6pm

“Fizz on Arrival”

Freshly made in House Selection of Bread

Butternut Squash Velouté

Lightly curried olive oil & pumpkin seeds

Riesling, Esk Valley, 2014, New Zealand

Wild Sea Bass “fish & chips”

Butter poached lobster, warm tartar sauce, celeriac, wilted baby gem, borage & green pea fricassée

Sancerre, Sauvignon blanc, 2016, France

Fillet of 28 Day Aged Norfolk Beef

Burnt onion puree, fondant potato, baby heritage carrots, savoy cabbage, pancetta, hollandaise sauce & shallot jus

Villa Maria, Pinot Noir, Cellar Selection, Marlborough, New Zealand, 2013

Mojito Granita

Lime, mint & Cucumber & Rum

Iced Limon cello Parfait

Burnt white chocolate, curd, toasted meringue, crispy mango and basil macaroon

Muscat, Campbells Rutherglen 2010 Australia

Or

Griotte Cherry Clafoutis

Morello sorbet & toasted almonds

Sauvignon Blanc, Late harvest 2009, Chile

Fine Cheese Plate

Selection of British & French cheese, grapes & quince jelly

Late Vintage Port

Coffee & Petit fours

£65 per person for Menu - Optional Wine Flight £95.95 per person

Casino & Cocktail Entertainment in Bar Area 10.30pm till 12.30am

£20 per person non-refundable deposit is required at the time of booking.

Also, please state whether you would like the wine flight & but can choose on night



