



The Kings Arms Christmas Set Menu 2018

To Start.....

“Gin & Tonic” Cured Wild Fjord Sea Trout

Smoked trout mousse, warm trout cake, blow torched cucumber, pea & dill emulsion

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, goat's curd, baby watercress, toasted hazelnuts, balsamic and raspberries

Wild Mushroom, Truffle & Cumin Soup (V)

Finished with chives & croutons

Main Course....

Pan Roasted Fillet of North Sea Cod

Crispy Cromer crab cake, buttered confit leeks, madras roasted cauliflower, parmentier potatoes & chive beurre blanc

Thyme Roasted Guinea Fowl

Baby carrots, roast garlic pomme purée, beetroot, celeriac, sprouts, wild mushrooms, smoked lardons, creamed spinach, hollandaise & merlot jus

Herb Crusted Rump of Suffolk Lamb

Lamb belly fritter, thyme baked potato terrine, ratatouille, tender stem broccoli, roasted artichoke, red pepper puree, basil oil & jus

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, brûléed banana, honeycomb & dark chocolate brownie

Madagascan Vanilla Panna Cotta

Raspberry daiquiri sorbet, prosecco jelly, fresh raspberries & raspberry coulis, pistachio snow

Fine Cheese Plate

Selection of local & European cheese, water biscuits & chutney

.....

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 3rd December until Monday 24th December (Excluding Friday & Saturday evenings and Sunday Lunch time)

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