



## CHRISTMAS DAY LUNCH 2016

Roast Celeriac & Devon Apple Soup with Homemade Stilton Bread Roll

Tomato Bruschetta topped with Smoked Chicken & Prosciutto Crisp  
served on a mixed salad bed of Frisee and Lollo Rosso Leaves

Treacle Cured Scottish Salmon with Tedburn Pickles & Dill Mayonnaise

Cointreau Duck Liver Pate with Lemon & Thyme Croutons & Green Leaves



Christmas Carvery of Traditional Roast Turkey, Topside of Beef and  
Outdoor Reared Leg of Pork, served with a selection of Christmas and Winter Vegetables,  
with Goose Fat Roast Potatoes, Yorkshire Puddings, Gravy and Trucklements

Local Lemon Sole stuffed with Crab Mousse & Cape Butter  
with Sweet Potato Rostis & Glazed Fine Green Beans

Homemade Steak and Christmas Ale Pie served with Mustard Mash and steamed Asparagus Spears

Chef's Vegetable Tart made with a Winter Roasted Medley of Local Vegetables  
with Brie & Cranberry & Roasted New Potatoes



Traditional Christmas Pudding served with Clotted Cream & Crème Anglaise

Sleigh of Christmas Ice Creams with Snowflakes & Christmas Candy Cane

Salted Caramel Chocolate Fondant served with Homemade Vanilla Pod Ice Cream

Cream Spiced Poached Pear with a Crumble Base & Cinnamon Clotted Cream



Followed by Coffee, warm Mince Pies and Brandy Cream

Four Course Meal £34.95pp (under 12 years of age £17.50pp)

B&B Accommodation Available

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