

The Kings Head Merriott

Christmas Menu

STARTERS

Smoked salmon & prawn cornettes with cream cheese, chives & a lemon oil dressed salad

Tomato & roasted pepper soup with crème fraîche & blue poppy seeds

Grilled goats cheese with red onion marmalade & olive salad

Chicken liver pâté, Melba toast & apple chutney

MAINS

Roast crown of turkey or, topside of beef with all the trimmings

Venison soaked in red wine served with wilted spinach & wild mushrooms and a Port & redcurrant sauce

Field mushrooms filled with vegetables Provincial and, topped with Gruyère cheese and Basil pesto

Pan-fried salmon on a bed of courgettes with herbs

DESSERTS

Traditional Christmas pudding with Cognac sauce

Vanilla Crème Brûlée with Amaretto biscotti

Mint chocolate Bavarians

Peach & red berry Melba Sunday

Chilled fresh fruit salad with house-made biscuits (dairy & gluten free)

Cheeseboard with crackers, grapes, celery & chutney

Three scoops of ice cream in various flavours

TO FINISH

Coffee with a mini mince pie

2 courses - £20.00

3 courses - £25.00

Should you have any special dietary requirements; please just let us know.

We ask for a deposit of £10 per person and, for bookings to be made at least one week in advance.