

# The Kings Arms

FUNCTION MENU £30 PER HEAD

## STARTERS

Cream of Jerusalem Artichoke Soup  
Gremolata Prawns on Sourdough Toast  
Pan Fried Pigeon Breast, Carrot Ribbon Salad & Blackberry Glaze  
Purple Sprouting Broccoli & Almonds Fried with Orange & Chilli Butter  
Lemon Butter Crumb Scallops & Dressed Leaves  
Smoked Duck, Asian Vegetable & Sesame Noodle Salad



## MAIN COURSE

12 Hour Braised Beef Shin, in a Rich Red Wine Jus  
Pan-fried Hake Fillet Tomato & Saffron Compote & Fine Green Beans  
Whole Seabass stuffed with Wild Garlic Butter & Almonds  
Lamb Shank, In Redcurrant & Rosemary Gravy, Mint Jelly  
Wild Mushroom & Tarragon Risotto with Truffle Oil  
Beetroot & Red Onion Tarte Tatin  
Seabass Fillet Lemon & Caper Crumb Swiss Chard & Saffron Aioli



## SIDES-

CHOOSE 1 FROM EACH COLUMN

Hasselback Potato's  
Daupinoise Potato's  
Buttered Jersey Royals  
Rosti Potato's  
Creamy Mash Potato's

Seasonal Vegetables  
Panache of Green Vegetables  
Roasted Root Vegetables



## DESSERTS

Chocolate and Cherry Brownie with Vanilla Gelato  
Blackberry Drop Scone Stack, with Honey & Clotted Cream  
Raspberry Pannacotta & Raspberry Coulis & Biscuit Crumb  
St Clementine & Prosecco Syllabub & Hazelnut Biscuits  
Strawberry & Raspberry Mille Feuille  
Deluxe Cheeseboard (£2 Supplement)  
Selection of Ice Creams & Sorbets

