

STARTERS

THE KINGS ARMS
EGHAM

CURRIED BUTTERNUT SQUASH, POTATO & LENTIL SOUP (V/VEA)

Finished with crispy bacon crumb, kale oil, sour cream & toasted sourdough

PRAWN & CRAYFISH COCKTAIL

Atlantic prawns & crayfish in a classic Marie Rose sauce, crisp iceberg lettuce, buttered bloomer & lemon

SALT BEEF BRISKET

Slow-cooked salt beef brisket, smoked jalapeño aioli, spiced walnuts, capers, pickled shallots, cornichons & toasted sourdough

PANKO HERB-CRUSTED CAMEMBERT (V)

Chilli & cranberry jam, dressed mixed leaves & toasted sourdough

MAINS

SAGE & ONION STUFFED TURKEY BREAST

Roast potatoes, honey-roasted carrots & parsnips, brussel sprouts with lardons, pigs in blankets, cranberry sauce & rich port gravy

BOURBON SLOW-COOKED PORK BELLY

Mustard & sour cream mashed potato, roasted parsnips, tenderstem broccoli, charred apple & a whisky, tarragon & red wine jus

SLOW-COOKED FEATHERBLADE OF BEEF & HORSERADISH

Creamy mashed potato, brussel sprouts with lardons, honey-roasted carrots & parsnips, finished with rich port gravy

SALMON WELLINGTON

Crushed new potatoes, roasted brussel sprouts, samphire, cavolo nero, honey-roasted heritage carrots & Champagne beurre blanc

BEETROOT WELLINGTON (V/VEA)

Roast potatoes, honey-roasted carrots & parsnips, brussel sprouts, cavolo nero & rich port gravy

DESSERTS

LEMON MERINGUE TARTELETTE

Winter berry compote (*Wine Pairing: Grand Tokaji Late Harvest £7.90*)

TRADITIONAL CHRISTMAS PUDDING

Warm spiced brandy custard (*Wine Pairing: Quinta da Pedra 10-Year Tawny Port £7.80*)

TRILLIONAIRE'S TART (VE)

Fresh raspberries (*Wine Pairing: Quinta da Pedra Vintage Port £7.80*)

CHOCOLATE PROFITEROLES

Caramel sauce (*Wine Pairing: Ferreira Tawny Port £7.50*)

ADD A BRITISH CHEESE BOARD FOR £10; Artisan crackers, chutney, grapes and celery

2 COURSES £35.50



3 COURSES £42.50