



Brasserie 23
— AT —
THE KINGS HEAD

CHRISTMAS AT THE KINGS HEAD

STARTERS

Parsnip and apple soup (v/vegan)
Cayenne pepper crisps

Mulled wine poached pear (v)
Cashel blue cheese, walnuts, glazed chicory

Chicken liver parfait
Warm ciabatta, red onion jam

Smoked salmon Rillette
Avruga caviar, lemon gel, spiced croutons

MAINS

Roast turkey
Traditional trimmings

Hogget shank shepherd's pie
Buttered savoy, pancetta, red wine, red currant jus

Herb crusted cod loin
Seafood lasagne, wilted spinach

Mushroom Wellington (v/vegan)
Salt baked celeriac, roasted vegetable jus

DESSERTS

Thyme roasted apricots
Acacia honeycomb, vanilla sponge, natural yoghurt, toasted seeds

Chocolate mousse
Cherries, hazelnut milkshake

Sticky figgy ginger pudding
Tonka bean ice cream

Selection of cheeses
Oat biscuits, boozy fruits

3 COURSE £32 (available any time)

2 COURSE £28 (lunchtimes and Mon-Thurs evenings only)

All of our dishes are prepared to order by our talented chefs from the freshest of ingredients and produce, so please bear this in mind when ordering. If you suffer from any allergies then please advise your waiter, thank you.