

KINGHAMS CHRISTMAS MENU 2015

Three course £34.00

To Begin

Cured salmon fillet, lightly poached and served rare
with lime pickled vegetables, horseradish oil and potato shards

Pan fried pigeon breast with roasted parsnip puree and savoury nut granola

Potted pheasant and pork dipped in blackcurrant cumberland glaze
and served with toasted brioche

Whipped brie with spiced pecan nuts, peeled grapes, port jelly
and a spiced honey reduction

Tuna tartare

Diced tuna loin marinated in soy tosa, ginger, cucumber, spring onion and
avocado, served with togorashi crisps

Pan fried scallops with
braised baby gem, squid ink aioli and crispy fried shallots
(£3.00 supplement)

To Follow

Char grilled prime English rib steak with tomato jam and stilton cream

Due of goose;
Confit of leg and roasted breast
served with apple red cabbage and brown bread walnut sauce

Slow roasted belly of pork
served with welsh rarebit, baked apple and bloody mary sauce

Char grilled rump of lamb with rosemary mousse, black olive tapenade and
roasted garlic aubergine purée

Roasted partridge on celeriac and mustard seed mash
served with figs wrapped in bacon

Mushroom and salsify wellington
with wild mushroom, pinenut and tarragon fricassee

Kinghams fish board changes daily

To Finish

Black cherry parfait
served with a hot cauldron of black cherries and kirsch

Hot apple and apricot stem ginger crumble
with vanilla ice cream or custard

Kinghams Christmas pudding with brandy ice cream

Chocolate fondant served with white chocolate ice cream
and creme de menthe chocolate sauce

Classic lemon meringue pie
served with raspberry Eton Mess

Sorbets - mango, blackcurrant or sorbet of the day
Ice cream - vanilla, chocolate or ice cream of the day
(All our ice creams and sorbets are made at Kinghams)

Selection of English farm cheese with grapes, apples and biscuits
Hereford Hop

Handmade by Charles Martell (maker of Stinking Bishop). It is a hard cheese with a creamy texture, produced using pasteurised cow's milk. The cheese is coated with toasted hops and has a citrusy, buttery, sharp and sweet flavour which is combined with the bitterness of the hops.

St Endellion

It is a soft Brie produced by the Cornish Country Larder in Newquay, Cornwall. It is made using pasteurised cow's milk which is locally sourced. As the cheese matures it takes on a golden creamy texture with a tangy flavour.

Gabriel Blue

It is produced in Inglewhite near Preston, matured in its own purpose built cave. It is a soft, creamy cheese made using pasteurised sheep's milk. The cheese has a sweet, nutty flavour and slight bitterness as a result of the blue veins.