



The Kingsdon Inn

## CHRISTMAS FESTIVE MENU 2024

### First Course

Godminster cheddar & quince soufflé, poached grapes, pickled walnut Waldorf salad

Wild mushroom arancino, sherried mushroom velouté, pickled girolles (vg, gf)

Crayfish cocktail, avocado crème fraîche, confit tomato, focaccia bruschetta (gf)

Local game terrine, toasted sourdough, mulled plum chutney, winter salad

### Main Course

Roasted locally reared free-range turkey with traditional accompaniments

Maple glazed parsnip, chestnut and miso nut roast, pink peppercorn gravy (vg, gf)

Roasted loin of locally reared Tamworth pork, sea salt crackling, Bramley apple sauce

*The above main courses are served with a selection of seasonal vegetables,*

*and rosemary and garlic roasted potatoes*

Halibut & trout coulibiac, new potato, braised leek, bearnaise sauce (£3.50 supplement)

Kingsdon Shoot pheasant breast, creamed potato, smoked pancetta, baby spinach, chestnut (gf)

### Dessert

Limoncello tartlet, raspberry sorbet, caramelised meringue, Cornish clotted cream

Dark chocolate mousse, macerated cherry, candied chocolate orange, mandarin sorbet (vg, gf)

Leo's sticky toffee pudding, candied ginger ice cream, salted butterscotch sauce

Vale of Camelot Blue, homemade crackers, fruits, apple and quince chutney

Kingsdon Christmas pudding, clotted cream ice cream, brandy custard

**2 Courses £35 ~ 3 Course £39**

We kindly ask that all pre-orders are given 5 days before booking date.

Cancellations of less than 48hrs will incur a £15 pp cancellation fee.

Please do let us know of any allergies or food intolerance when giving us your pre-order.