



The Kingsdon Inn

## Christmas Festive Menu 2023

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### Starters

Leek, potato and winter truffle veloute, gruyere garlic bread  
Golden Harlequin squash curry, Beluga lentil dhal, cauliflower pakora (vg,gf)  
Westcombe ricotta, fig and honey tartlet, hazelnut vinaigrette, watercress  
Cornish lobster arancino, braised courgette, lobster bisque, confit tomato (gf)  
Local game terrine, toasted homemade sourdough, mulled plum chutney, winter salad

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### Mains

Roasted free range turkey, chestnut stuffed leg, pigs in blankets, cranberry compote  
Vegan puff pastry roulade of oyster mushroom, roasted squash, sage and chestnut  
Roasted loin of locally reared Tamworth pork, sea salt crackling, bramley apple sauce  
Dover sole and Chalk Stream trout wellington, creamed leek, champagne beurre blanc  
(£2.50 supplement)

The above main courses are served with seasonal vegetable platters, maple roasted  
parsnips and rosemary and garlic roasted potatoes

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

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### Desserts

Coppa di gelato- homemade vanilla ice cream, raspberry sorbet, fruits, chantilly,  
shortbread Dark chocolate mousse, orange jelly, candied chocolate orange, mandarin  
sorbet (vg,gf)

Stuart'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 £38

We kindly ask that all pre orders are given 5 days before booking date  
Please do let us know of any allergies or intolerances when giving us your pre order.

A service charge of 10% will be added to the bill of which 100% goes to our lovely staff