The Kingsdon Inn

Christmas Party Menu 2021

Starters

Kingsdon shoot pheasant and ham hock terrine, toasted sourdough, cider apple chutney

Cornish lobster arancino, braised courgette, lobster bisque, apple caviar (gf,)

Pitney parsnip, cepe and sherry veloute, rosemary focaccia, toasted walnuts (gf,)

Cashew nut ricotta, black mission fig and apple salad, salsa di noci, vincotto (vg,)

Mains

Free range turkey breast, confit leg, chestnut stuffing, pigs in blankets, cranberry compote

Roasted loin of local pork, sea salt crackling, bramley apple sauce (gf,)

Vegan puff pastry roulade of oyster mushroom, squash, sage, shiitake and chestnuts (vg,)

Al the above main courses are served with seasonal vegetable platters, maple roasted parsnips and roast Maris Piper potatoes

Dover sole and salmon Wellington, baby leeks, saffron potatoes, champagne beurre blanc

Desserts

Kingsdon Christmas pudding, clotted cream ice cream, brandy custard

Warm sticky toffee pudding, ginger ice cream, salted butterscotch sauce

Valrhona dark chocolate bombe, raspberry sorbet, crystallised chocolate (gf)

Coppa di gelato- homemade vanilla ice cream, raspberry sorbet, fruits, chantilly, shortbread

Chilled coconut and vanilla rice pudding, mango sorbet, candied pistachio (vg,)

Tuxford and Tebbut stilton, crackers, fruits, chutney, quince jelly

2 Courses £26.50

3 Course £30.00

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.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A service charge of 12.5% will be added to your bill