

LUNCH BOOKING FORM

Name:

Tel:

Email:

Date of party:

Time: Number in party:

Sub-total: Deposit paid:

Total due:

NAME						

STARTERS

Soup of the Day						
Prawn & Crayfish Cocktail						
Garlic Mushrooms						
Nachos						

MAINS

Roast Turkey						
King Charles Nut Roast						
Chicken Breast						
Cannelloni						
Fishcakes						

DESSERT

Christmas Pudding						
Crumble of the Day						
Churros						

CHRISTMAS LUNCH

Menu

STARTERS

- Soup of the day with warm bread (V, VG, G)
- Prawn & crayfish cocktail (G)
- Creamy garlic mushrooms on ciabatta (V, VG, G)
- Nachos with plant based chilli (V, VG, G)

MAINS

- Roast turkey with all the trimmings (G)
- King Charles nut roast (V, VG, G)
- Chicken breast with roast potatoes, bacon, mushroom & cream sauce (G)
- Sweet potato & spinach cannelloni with tomato & chick pea ragu (V, VG)
- Smoked haddock & spring onion fishcakes (V, G)

DESSERT

- Christmas pudding with brandy cream (V, VG, G)
- Crumble of the day & custard (V, VG, G)
- Hot cinnamon & chocolate churros (V, VG)

*These dishes can be made vegetarian (V), vegan (VG) or gluten free (G)
Please can any allergies please be noted on booking forms*

*Christmas
at the*

**The King
Charles**



*The
KING
CHARLES*

CHRISTMAS DINNER

From 5pm

2 COURSES £26

3 COURSES £28

To secure your booking you will need to pay £10 per head non-refundable deposit, along with filling in the attached pre-order form

CHRISTMAS LUNCH

Available 12-4pm

1 COURSE £16

2 COURSES £19

3 COURSES £24

To secure your booking you will need to pay £5 per head non-refundable deposit, along with filling in the attached pre-order form

CHRISTMAS DINNER

Menu

STARTERS

Homemade celeriac, hazelnut & truffle soup (V, VG, G)

Wild mushroom & chestnut pate (V, VG, G)
Sticky hoisin pork belly (G)

Smoked salmon & cream cheese gougeres with rocket

Balsamic tomato & basil salad with burrata cheese (G)

MAINS

Roast turkey with all the trimmings (G)

King Charles nut roast (V, VG, G)

Lamb & red wine casserole with colcannon mash (G)

Corn fed chicken with sun dried tomato pesto risotto (G)

Tandoori salmon with sag aloo, mint yoghurt & red onion salad (G)

Sweet potato & spinach cannelloni with tomato & chick pea ragu (V, VG)

DESSERT

Christmas pudding with brandy cream (V, VG, G)

Mince pie affogato (V, VG, G)

Chocolate & raspberry truffle torte (V, VG, G)

Maple syrup baked apple with walnut & cinnamon mascarpone (V)

Peanut butter, caramel & chocolate cheesecake (V)

*These dishes can be made vegetarian (V), vegan (VG) or gluten free (G)
Please can any allergies please be noted on booking forms*

DINNER BOOKING FORM

Name:.....

Tel:

Email:.....

Date of party:

Time: Number in party:

Sub-total: Deposit paid:

Total due:.....

NAME						

STARTERS

<i>Celeriac Soup</i>						
<i>Pate</i>						
<i>Pork Belly</i>						
<i>Smoked Salmon Gougeres</i>						
<i>Balsamic Tomato & Basil Salad</i>						

MAINS

<i>Roast Turkey</i>						
<i>King Charles Nut Roast</i>						
<i>Lamb Casserole</i>						
<i>Tandoori Salmon</i>						
<i>Cannelloni</i>						

DESSERT

<i>Christmas Pudding</i>						
<i>Mince Pie Affogato</i>						
<i>Chocolate Torte</i>						
<i>Maple Syrup Baked Apple</i>						
<i>Cheesecake</i>						