

the kings head freehouse

01728 668 871

Christmas Menu

2 Course £19.95

3 Course £24.95

STARTERS

Curried parsnip soup, parsnip crisps and crème fraiche

Deep fried Suffolk Gold, cranberry sauce with a walnut and apple salad

Mussels in Aspall cider with smoked bacon and leeks with baked bread

Sliced smoked chicken, honey roasted chorizo, poached duck egg and a pickled onion salad

MAINS

Roast turkey with apricot and sage stuffing, roast potato, brussel sprouts and bacon, roasted butternut squash with a turkey gravy

Whole roasted partridge, confit partridge potato croquette, braised red cabbage, onion puree with a thyme sauce

Pan fried Hake, sweetcorn, spring onion and crab risotto with a dill salad

Roasted pumpkin, spinach and goats cheese tart, herb roasted potatoes with a pinenut salad

DESSERTS

Steamed Christmas pudding with a brandy sauce

Apple and cinnamon roly poly, apple sauce and vanilla custard

Warm chocolate brownie, chocolate crumb raspberry compote and vanilla ice cream

A selection of ice creams

A selection of cheeses, grapes, celery, chutney and biscuits

At the Kings Head we pride ourselves on offering excellent traditional cuisine, using local fresh produce at a reasonable price. We are passionate about the food we serve and hope that you enjoy eating it, as much as we have enjoyed sourcing and cooking it for you.

All our food is sourced locally where possible. Our Eggs are free range and all our food is completely GM free. Whilst every effort is made to ensure our food does not contain traces of nuts, unless stated otherwise, we cannot guarantee that all dishes are completely nut free. Please ask if you are concerned about a particular dish.