CHRISTMAS MENU

JOIN US AT THE KINGSWOOD HOTEL WHERE YOU WILL BE WELCOMED WITH A DRINK ON ARRIVAL, FOLLOWED BY A DELICIOUS FESTIVE FOUR COURSE MEAL.

APPETISER

POPPADOMS SERVED WITH CHUTNEYS

STARTERS

LIGHTLY CURRIED APPLE AND PARSNIP SOUP WITH HERB CROUTONS SMOKED SALMON PATE SERVED WITH OATCAKES AND CUCUMBER CHUTNEY BLACK PUDDING AND HAGGIS BON BONS SERVED WITH CREAMY PEPPER SAUCE TOPPED WITH CRISPY FRIED LEEKS CHICKEN TIKKA SERVED WITH SALAD AND CHILLI SAUCE

MAINS

CHRISTMAS CARVERY OF TURKEY AND GAMMON SERVED WITH ALL THE TRIMMINGS.

FILLET OF BEEF MEDALLIONS, SERVED WITH WHOLEGRAIN MUSTARD, CROQUETTES, SEASONAL VEGETABLES, RED WINE AND SHALLOT JUS.

GRILLED FILLET OF SEABASS SERVED WITH LEMON AND CAPER BUTTER SAUCE, DAUPINOISE POTATOES AND SEASONAL VEG NUT ROAST SERVED WITH SPICY TOMATO SAUCE AND SEASONAL VEGETABLES.

CREAMY WILD MUSHROOM AND ASPARAGUS IN A PUFF PASTRY CASE WITH A SIDE SALAD.

CHICKEN OR VEGETABLE BHUNA SERVED WITH PILAU RICE AND

PLAIN NAAN BREAD.

LAMB KHADA MASALA SERVED WITH PILAU RICE AND PLAIN

NAAN BREAD.

DESSERTS

SPICED PEAR PAVLOVA WITH SALTED CARAMEL SAUCE MILLIONAIRES CHEESECAKE CHRISTMAS PUDDING WITH BRANDY SAUCE

TIME: 12PM - 4PM ADULT £85, CHILD £40 (£20PP DEPOSIT) PRE - ORDER REQUIRED