

Festive menu 2018

King's Head Hotel, Ross on Wye

Spiced Parsnip Soup, *Home-made Bread, Herb Croutons*

Beetroot Cured Gravadlax, *Horseradish and Dill Crème Fraiche, Toasted Sour-dough*

Chicken Ballotine, *Pickled Root Vegetables, Tarragon Dressing*

Crispy Crumbed Ragstone Goat's Cheese, *Port and Redcurrant Reduction, Endive Salad*



Roast Local Farm Turkey wrapped in Parma Ham

Chestnut and Sage Stuffing, Pigs in Blankets, Thyme and Duck Fat Roasted Potatoes, Mustard Roasted Parsnips, Pan Jus

Roasted Salmon Fillet

White Wine and Dill Broth, Mussels, Saffron New Potatoes, Samphire

Shin of Local Beef

Truffle Mashed Potato, Bourguignon Sauce, Tenderstem Broccoli

Artichoke and Chestnut Tagliatelle

Wild Mushroom Cream Sauce, Parmesan Crisp



Elderflower and Lavender Panna Cotta

Coconut Sable Biscuit, Sherbet

Selection of Local Cheese

Artisan Biscuits, Celery, Apple, Walnuts, Chutney

Chocolate Log

Stuffed with Chantilly Cream and Chocolate Mousse, Mulled Wine Poached Pear Compote

Mixed Berry Pavlova

Strawberry and Vanilla Cream, Mint Syrup

£21.95 two courses, £25.95 three courses *We are closed Christmas Day*

Pre- order and £10 deposit per person required, minimum 7 days emailed notice to cancel without charge

Contact us on 01989 763174

Allergy information on ingredients available on request

www.kingshead.co.uk enquiries@kingshead.co.uk

