

Christmas 2024

# Christmas Day Menu

EXPERIENCE  
THE  
MAGIC

AT KING S' TOWNHOUSE

# Christmas Day Menu

*Before 3pm / Adults £99 / Children £44*

*Includes a glass of Laurent-Perrier champagne per person (Elderflower Fizz for children)*

*After 3pm / Adults £119 / Children £59*

*Includes a glass of Laurent-Perrier champagne per person (Elderflower Fizz for children), petit fours, tea & coffee*

## Amuse Bouche

---

Truffle Cheese Gougères (V)

## Starters

---

Jerusalem Artichoke Velouté

*Chestnuts / Duck ragu*

Stout Cured Trout

*Cucumber condiment / Rye croutes*

Foie Gras, Ham Hock &  
Guinea Fowl Terrine

*Fig jam / Petit brioche*

Hay Baked Celeriac (V)(GF)

*Truffled cream cheese / Cobnut & pear*

## Mains

---

*All served with, roast potatoes, carrots, parsnips, sprouts & bacon, grilled Hispi cabbage*

Roast Bronze Turkey

*Chestnut & apricot stuffed leg / Cranberry  
sauce / Pigs in blankets / Madeira jus*

Porcini Gnocchi, Pumpkin (GV)

*Walnut & smoked leek cream*

Burnt Butter Poached Halibut (GF)

*Squid bolognese*

Roast Sirloin of Aged Beef

*Yorkshire pudding / Red wine sauce /  
Creamed horseradish*

## Desserts

---

Festive Trio of Desserts (V)

*Caramel chocolate torte / Spiced cherry choux bun / Orange & mascarpone sponge*

Cheese Plate (NGI on request) (V)

*Crackers / Grapes / Chutney / Celery*

Christmas Pudding (V)

*Brandy sauce*

All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request.

(N) Contains Nuts (DF) Dairy Free (GF) Gluten-Free (V) Vegetarian (VV) Vegan | 100% of guests to be catered for at all times | Please note all menus are subject to change | All options must be pre-ordered and quantified per choice | Any menu adjustments are subject to the hotel's confirmation and may imply additional charges | 10% discretionary service charge applies.