

SEASONAL MENUS 2024

VALID FROM JANUARY 2024

KING'S OFFERS SEASONALLY CHANGING MENUS THAT ARE DESIGNED WITH A VARIETY OF INGREDIENTS WHILST SUPPORTING LOCAL BUSINESSES & THEIR PRODUCTS.

OUR MENUS ARE KEPT AS CURRENT AS POSSIBLE, AS WE LIKE TO SOURCE AND SHOWCASE THE MOST SEASONAL PRODUCE FROM OUR SUPPLIERS, OCCASIONALLY ITEMS MAY CHANGE.

ALL PRICES ARE EXCLUSIVE OF VAT

CANAPÉS

FISH

Cold

Tiger prawn, mango, sweet chilli & passion fruit
Gin & tonic salmon, lemon, cucumber & blinis
Smoked halibut, pickled ginger, sesame & daikon
Arbroath smokie, toast, citrus & fennel

Hot

Lobster bisque, basil, parmesan & cucumber
Mackerel beignet, wasabi, soy & shiso
Crab cake, black sesame, coconut & coriander
Monkfish, peas, bacon & red wine

MEAT

Cold

Tea smoked duck, pear, brioche & pistachio
Venison, blackberry, chocolate, chicory
Potted chicken, sourdough, chicken skin & egg yolk

Roasted chorizo, red peppers, basil & aioli

Hot

Hay baked lamb, peas, wild mushrooms & mint oil
Local partridge, barley, creamed corn & parsley
Pulled beef cheek, black treacle, parsnip crisps & celeriac purée
Double strength chicken velouté, tarragon, thyme & truffle

VEGETARIAN

Cold

Baba ganoush, garlic, olive & thyme
Pickled carrot, sushi rice, soy pearls & red pepper
Chilled lettuce soup shot, crispy soya, tomato & pesto

Goats cheese, balsamic, beetroot & hazelnut

Hot

Edamame & cashew soup, toasted yeast, tofu & nori
Crispy polenta, red pepper, pine nuts & courgette
Steamed vegetable dumpling, spring onion, pickled plum & red cress
Truffle mac & cheese, slow roasted tomatoes, truffle cream, vegan cheese

DESSERTS

Brown sugar tartlets, lemon pearls

Choux au craquelin strawberry crème patisserie,
Pink champagne syllabub

Milk chocolate fudge, salted whipped caramel,
bitter chocolate shavings
Vanilla madeleine, blueberry chantilly, milk jelly
Chocolate mud cake, coffee mascarpone, crispy figs
Raspberry pavlova, berry cream, gin gel & fresh berries

PRICES - PER PERSON

Select 4 - £13.50

Select 6 - £18.50
Select 8 - £24.00

Select 10 - £29.00

STARTERS

FISH

Cured chalk stream trout, beetroot & basil sauce, lumpfish caviar	£13.45
Salad of seared scallop, pickled apple, ginger, radish, cobnuts, minus 8 maple dressing	£14.95
Red mullet, marinated squid, fennel salad, pistachio sauce	£13.95

MEAT

Wild rabbit & ham hock terrine, carrot purée, quince jam, treacle bread	£13.95
Smoked chicken croquette, ribbon cucumber pickles, red vein sorrel, viola, spicy teriyaki	£13.95
Crispy pork belly, thyme poached pears, silken butternut velouté, almond crumb, pea shoots	£13.95

VEGETARIAN

Beetroot, walnut & autumnal vegetable salad, labneh, port dressing	£12.95
Cured carrot, lentil, sunflower seeds, fennel pollen, black garlic, carrot, courgette bhaji	£12.95
Red pepper humous, goats cheese, dehydrated olives, sesame lavash, parsley	£12.95

MAIN COURSES

FISH

Cornish cod, cockle chowder, rock samphire, sea vegetables, torched cucumber, oil	£30.95
Roasted sea bass, cavolo nero, pumpkin gnocchi, wild mushroom, leek fondue	£30.95
Seared salmon, celeriac & almond purée, roast cauliflower, wilted greens, tarragon infused cream	£32.00

MEAT

Charcoal venison, red cabbage, salsify, blackberries, sweet potato fondant, chocolate, jus	£32.00
Free range chicken, butternut squash, smoked streaky pancetta, Savoy, fondant, thyme jus	£30.95
Guinea fowl, baby parsnip, sweet potato purée, Tenderstem, jus	£30.95
Beef fillet, truffle mash, pea purée, roasted garlic bulb, wild mushroom ravioli, baby carrot, madeira jus	£35.95

VEGETARIAN

Roasted, puréed & pickled squash, goats cheese, baby leeks, parsley crumb, chestnut	£28.50
Charred red cabbage, kohlrabi, carrot, parsley, beurre noisette	£28.50
Encased truffled celeriac & chestnut, wild mushrooms, Madeira sauce	£29.95

DESSERTS

Milk chocolate blood orange mousse, oak smoked marmalade, maple rum brushed geniose, roasted chestnut purée	£13.50
Brown sugar tart, malted fruit loaf, crème au beurre, burnt apple ice cream	£13.50
Cambridgeshire honey & whiskey soaked baba, lemon & stem ginger ice cream, cinnamon tuile, tangy rosemary sherbet	£13.50
Cream cheese vanilla panna cotta, heritage carrot cake encased in white chocolate, clementine compote	£13.50
Baked coffee custard, hazelnut frangipane, soplica hazelnut vodka, salted vanilla macaroon	£13.50
Bergamot mousse, clementine gel, liquorice cream, short bread crumb	£13.50

CHEESE BOARDS

Full portion	£14.50
Half portion	£8.00
To include assorted biscuits, farmhouse bread, quince, grapes, crispbreads	

ADDITIONAL ITEMS

Marinated olives & toasted almonds	£5.00
Tea, coffee, homemade chocolates & petit fours	£8.00
Tea, coffee & mint chocolates	£4.50

Please ensure you select **the same starter, main course, and dessert for all your guests** excluding any dietary requirements.