

SEASONAL MENUS 2024

VALID FROM OCTOBER 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 cocktail & avocado tartlet
Pimm's cured sea trout, cucumber, orange, mint
Tuna, pickled ginger, sesame, daikon
Scallop, apple, morcilla

Hot

Langoustine, lime, old bay gumbo
Smoked haddock & cheddar beignet, chilli jam
Persian spiced crab cake, black sesame tahini
Salt cod, caper & courgette fritter

MEAT

Cold

Oak smoked duck, cherry, rye, pickled walnut
Ras el hanout venison, persimmon, flat bread
Chicken parfait, sourdough, chicken skin, cider
Pork & chorizo terrine, olive tapenade

Hot

Lamb & pea shepherds pie croquette
Katsu coconut chicken, curried mango
Chilli con carne pulled beef cheek, pico de gallo salsa
Chicken, wild mushroom & truffle arancini

VEGETARIAN

Cold

Grilled courgette fritter, white bean houmous & zaatar
Pea, feta & broad bean salad tartlet
Goats cheese, beetroot, yuzu, basil
Taleggio, basil & sun blushed tomato arancini

Hot

Pea & mint velouté
Crispy polenta & chickpea chips, smoked garlic mayo
Moroccan spiced crispy tofu, apricot purée
Heirloom tomato, olive & basil pesto tartlet

DESSERTS

Madeleine au chocolate, cherry crème
Tarte au citron, Italian meringue
Financier with a lemongrass & mango curd
Mud cake, coffee, mascarpone, crispy figs
Warm apple & cinnamon beignet, salted caramel sauce
Chocolate & mint Battenberg

PRICES - PER PERSON

Select 4 - £14.50
Select 6 - £19.50
Select 8 - £25.50
Select 10 - £30.50

STARTERS

FISH

Salmon, parsley & crème fraîche roulade, hot smoked salmon, yuzu mayonnaise, lemon sorrel, tuile	£15
Orange & fennel cured sea trout, avocado & horseradish purée, pickled beets, mizuna, grape	£15
Scallop, langoustine, morcilla, cauliflower, apple, green chili	£17
Smoked haddock, leek & sea bass terrine, watercress, black garlic aioli, pink grapefruit	£15

MEAT

Duck liver parfait, smoked duck, malt loaf, chicken skin, red cabbage chutney, truffle butter	£15
Confit pork, parsnip & anise purée, pickled pear, hazelnut crumble	£15
Pigeon, chestnut & chocolate purée, grilled celeriac, piquant blackberry	£15
Guinea fowl, mushroom & chicken terrine, port, artichokes, chicory	£15

VEGETARIAN & VEGAN

Dolcelatte blue cheese panna cotta, grilled pear, pain d'épices bread, walnuts	£14
Pumpkin & lemon thyme mousse, whipped vegan feta, toasted pumpkin seeds, black garlic	£14
Shiitake arancini, beetroot, celeriac, ginger purée, purple shiso cress	£14

MAIN COURSES

FISH

Salmon, masala chickpea croquette, roast saffron cauliflower, Swiss chard, coriander oil	£33
Plaice, braised potato, wilted spinach, prawns, cucumber, cider & keta sauce	£33
Sea bass, potato & dill mille feuille, braised leeks, feves, smoked mussel & caper beurre blanc	£33
Roast cod, pea arancini, green beans, pecorino, citrus & chive hollandaise	£33

MEAT

Venison loin, parsnip rosti, braised shank pie, prune purée, turnips, blackberry jus	£37
Beef fillet, beef dripping fondant, parsley gremolata, brisket, creamed leeks, portobello mushroom, bone marrow butter	£37
Corn fed chicken, crispy confit leg, butternut squash, green bean & pea fricassée, red wine chicken jus	£33
Pan fried duck fillet, confit thigh, sweet potato, savoy, charred leeks, cherry jus	£33
Slow cooked pork cheek & belly, sage mash, vichy cider carrots, kale, apple compote	£33
Guinea fowl supreme, squash, sage & apple croquette, cavolo nero, chestnuts, cider cream reduction	£33

VEGETARIAN & VEGAN

Smoked cauliflower, feta fondue, braised leek, red onion & tangerine chutney	£30
Celeriac, kale & lentil pithivier, red cabbage, broccoli gratin, Maderia sauce	£30
Applewood smoked butternut squash & sage terrine, stuffed courgette, toasted pumpkin seeds, roast onion, fig balsamic dressing	£30
Portobello mushroom pot roast, butterbean mash, Jerusalem artichoke, cavolo nero	£30

DESSERTS

Deconstructed Mont Blanc - Chocolate sponge, white chocolate crème, chestnut purée, oat crumble, chestnut tuile, vanilla meringue	£14
Bramley apple & cinnamon mousse, brandy ice cream, macerated blackberries, pastille	£14
Pumpkin tart, chocolate pastry, spiced madeleines, maple syrup parfait, caramelised pecans	£14
Mascarpone, vanilla bean & joconde sponge layer, gianduja ganache, Kahula coffee liquor	£14
Date sticky toffee pudding, earl grey panna cotta, whipped salted caramel	£14
Spiced cheesecake, burnt orange purée, gingerbread, cranberry brandy snap tuile	£14
Roasted plum panna cotta, chai spiced sponge, orange pastry crème	£14
Dark chocolate crèmeux, roasted pear, pine nut ice cream, whiskey poached pears, dulce de leche caramel	£14

CHEESE BOARDS

Full portion	£16
Half portion	£9
To include assorted biscuits, farmhouse bread, chutney, honey, quince, figs	

ADDITIONAL ITEMS

Smoked paprika toasted almonds & marinated olives	£6
Giant chili corn & marinated olives	£5.5
Broad beans & marinated olives	£5.5
Quinoa crisps & marinated olives	£5.5
Plantain chips & marinated olives	£5.5
Tea, coffee, homemade chocolates & petit fours	£8.5
Tea, coffee & mint chocolates	£4.5

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

