

STAR *of* KINGS

CHRISTMAS MENU

2 COURSES £25 | 3 COURSES £30

*Christmas crackers included
Why not add a glass of fizz for £5 per person?*

*Minimum pre-order of 6 ppl.
Tables of 10 or more will be served in a feasting style*

➤ STARTERS ➤

FINEST SCOTTISH SMOKED SALMON

Served with creme fraiche and gremolata

ROASTED PUMPKIN SOUP

*Served with toasted pumpkin seeds and
pumpkin oil*

CHOICE OF TERRINE

*Served with toasted sourdough
and cornichons*

MERLOT POACHED PEARS

And Cropwell Bishop salad

➤ MAINS ➤

*All served with roast parsnips & carrots, braised red cabbage with cider
vinegar and homemade cranberry sauce with orange*

VEGAN NUT ROAST

*Served with a rich mushroom sauce, tenderstem
broccoli, roast potatoes and all the trimmings*

ROASTED SCOTCH RIBEYE

*Beef Dripping roast potatoes, confit beef fat
carrots, pan fried shredded sprouts with onions &
lardons, and all the trimmings*

ROASTED BRITISH TURKEY CROWN

*Beef Dripping roast potatoes, Cumberland pigs in blankets, homemade Sausagemeat stuffing,
pan fried shredded sprouts with onions & lardons, and all the trimmings*

➤ SIDES ➤

Roasted Potatoes £4 Seasonal Vegetables £4

Pan fried shredded Sprouts with lardons £4

Homemade Sausagemeat Stuffing £5

Cumberland Pigs in Blankets £5

➤ DESSERTS ➤

*Vegan Frangipane with vanilla
ice cream (GF, V)*

Mince pies with brandy butter

Cheesecake Selection

Bread and butter pudding with vanilla custard

*If you have specific dietary requirements or require allergy information, please ask. Please be aware that
food containing allergens is prepared and cooked in our kitchen and therefore cannot guarantee our dishes
are 100% allergen free.*