

The Kings Head

Eat Drink Sleep Relax

New Year's Eve

5 courses for £55

First course served at 7.00

Please see overleaf for terms & conditions

Merry Christmas from the team at the King's Head! We welcome everyone & aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for more information on how our dishes can be adapted to make something for you. Whilst we cannot guarantee that any of our food is gluten-free, we do have a number of options made with non-gluten containing ingredients. Please note: we use fresh ingredients, where possible, & the following menu is subject to availability.

Bread & canapes on arrival

Starters

Treacle glazed belly of pork *with apple purée, black pudding crumb and pea shoots* ^{NGI DF}

Curried celeriac soup *lightly curried soup topped with coconut cream, crispy kale, served with homemade mini loaf* ^{V Vg NGI DF*}

Crab pâté *smooth crab paté served warm with toasted mini brioche and pickled cucumber* ^{NGI*}

Goats' cheese and beetroot tart *light oven baked pastry case filled with goats' cheese and roasted beetroot, served with beetroot purée, candied walnut, balsamic glaze and dressed rocket* ^V

Mains

All served with a selection of seasonal vegetables

Pan roasted salmon and king prawns *pan roasted loin of salmon with fresh king prawns, served with spinach, sautéed potatoes, Champagne cream sauce and dressed pea shoots* ^{NGI}

Traditional beef Wellington *beef fillet and mushroom duxelle wrapped in puff pastry, served medium, with sautéed potatoes and Madeira and mushroom reduction* ^{NGI}

Medallions of Pork Tenderloin *pan seared pork tenderloin with mustard and thyme dauphinoise and gravy*

Butternut squash and sage ravioli *handmade ravioli on a silky saffron and white wine cream sauce* ^{V DF}

Homemade prosecco sorbet

Desserts

Chocolate fondant *melt in the middle dark chocolate fondant with a rich blackberry compote, honeycomb and vanilla ice cream*

Spiced clementine tart *sweet pastry case tart filled with clementine curd, served with zesty lemon crème fraîche*

Rich fig and berries *fresh figs roasted in sugar and red wine, served with fig jelly and mixed berry sorbet* ^{Vg}

Butterscotch parfait *semi freddo butterscotch parfait served with salted caramel sauce and homemade brandy ice cream* ^{NGI}

Coffee, tea & petit fours

^VVegetarians ^{Vg}Vegan ^{Vg*}Vegan adaptable ^{NGI}Non gluten containing ingredients ^{DF}Dairy free ^{DF*}Dairy free adaptable

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients. Written allergy information is available on request 1020

New Year's Eve

Booking form

Please note that at this time we can only take bookings for groups of up to six people. Please note that we require a £10 deposit per person at time of booking, and menu choices are required by 20th December. We look forward to seeing you for a wonderful Christmas!

Booking in name of

Email

Phone number

Number in party

Dietary requirements

| COURSE CHOICE | GUEST'S INITIAL | | | | | |
|---------------------------------------|-----------------|--|--|--|--|--|
| <i>Starter</i> | | | | | | |
| Pork belly ^{NGI DF} | | | | | | |
| Celeriac soup ^{V Vg NGI DF*} | | | | | | |
| Crab pâté ^{NGI*} | | | | | | |
| Goats' cheese tart ^V | | | | | | |
| <i>Main</i> | | | | | | |
| Pan roasted salmon ^{NGI} | | | | | | |
| Beef Wellington | | | | | | |
| Pork tenderloin ^{NGI} | | | | | | |
| Ravioli ^V | | | | | | |
| <i>Dessert</i> | | | | | | |
| Chocolate fondant | | | | | | |
| Clementine tart | | | | | | |
| Roasted figs ^{VG} | | | | | | |
| Butterscotch parfait ^{NGI} | | | | | | |



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