

Christmas

EVENING MENU

TO START

Jerusalem Artichoke Veloute, Chestnut & Tarragon Herb Croutons GF+

Smoked Salmon, Crayfish & Avocado Tian, Pickled Cucumber, Capers & Lemon Dressing V GF

Red Wine Poached Pear, Candied Walnuts, Perl Las Cream, Mulled Syrup V GF

Homemade Chicken, Pork Pistachio & Chorizo Terrine, Olive Oil Shards, Apricot & Ginger Chutney GF+

TO FOLLOW

Stuffed Turkey Paupiette, Braised Red Cabbage, Honey Roast Parsnips, Port & Cranberry Jus GF

Roast Cod, Butterbeans, Roast Garlic, Celeriac Puree, Red Wine Sauce GF

Pan Roast Venison, Fondant Potato, Marsala Wine, Bacon, Chestnuts GF

Cranberry & Chestnut Roast, Braised Red Cabbage, Parsnips VE GF

TO FINISH

Espresso Martini Delice, Chocolate Brownie Bits, Mimosa Rum Sauce

Blackforest Cheesecake, Cherries, Chocolate Cremeux

Guthrie Brecon Honey Brulee, Pistachio & Orange Biscotti

Luxury Christmas Pudding, Homemade Brandy sauce VE+

Coffee & Petit Fours

THREE COURSES £38PP

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Group Bookings

- Only available for parties that have booked and pre-ordered
 - Parties of less than 40 will be in our restaurant (minimum of 10 guests)
 - Minimum of 40 people for bookings in Avalon
 - Add a DJ option in Avalon for £275
- A £5pp non-refundable deposit is required to confirm all bookings
- Final numbers, full payment & pre-order menu choices and dietary/allergy information are required two weeks in advance.
- Individual cancellations must be made at least 48 hours before the date of the booking or they will be payable in full.
- In the event of a cancellation your deposit will be retained.

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