



# Christmas Party Lunch & Dinner Menu

## STARTERS

Homemade Chicken Liver Pate  
served with toasted ciabatta, mixed leaves and a Cumberland sauce

Homemade Pumpkin & Parsnip Soup  
served with crusty bread

Prawn Marie Rose Salad  
served with marie rose sauce and brown bread

Garlic Mushrooms  
served with mixed leaf salad

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## MAINS

Roast Turkey Parcel  
served with all the traditional accompaniments

Slow Roasted Lamb Shank  
with a root vegetable gravy

Roast Breast of Chicken Chasseur

Venison and Root Vegetable Casserole

All the above served with fresh vegetables

Vegetarian Cannelloni  
served with salad and garlic bread

Vegetable Chilli  
served with rice and tortilla chips

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## DESSERTS

Christmas Pudding

Apple Pie

Chock Chunk Cheesecake

Fresh Fruit Salad (sugar free)

All served with cream

Cheese & Biscuits (£1.00 supplement)

**£24.50 per person  
(inclusive of gratuity)**

# Christmas Day Menu

Mixed Canapés on your arrival

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## STARTERS

Rabbit and Ham Hock Terrine  
served with mixed leaf salad and piccalilli and toasted ciabatta

Cold Smoked Salmon and Crevette Salad

Shredded Duck and Mulled Spiced Apple Tarte Tatin  
served with mixed leaves

Melon wrapped in Parma Ham  
with a feta and cherry tomato salad

Sweetcorn and Sweet Potato Chowder

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## MAINS

Roast Turkey Parcel  
with Traditional Trimmings

Duo of Duck  
Oven Roasted Duck Breast and Confit of Duck Leg  
with Red Cabbage and a Forestiere Sauce

Roast Rib of Beef  
with Traditional Trimmings and a Red wine and Port Gravy

Stuffed Salmon Fillet with a mushroom, spinach and  
sun-dried tomato duxelle.  
served on a creamy prawn and spring onion sauce.

Roasted Vegetable Rissotto  
with parmesan crisps

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## DESSERTS

Xmas Pudding

Cappuccino Brulee

White Chocolate and Orange Bread and Butter Pudding

Spiced Berry Eton Mess

Rich Chocolate Tart with Raspberry Coulis

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Cheese and Biscuits

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Tea and Coffees

**£62.50 per adult  
£30 per child  
(smaller portion option)**

# New Years Eve Dinner

Mixed Canapés on your arrival

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## STARTERS

Pil Pil Prawns  
shell on Tiger Prawns Sauteed in a Chilli and Garlic oil

Potted Cullen Skink  
smoked haddock in a mature cheese and shallot sauce with a  
crispy potato topping

Waldorf Salad

Chicken Mercedes  
breast of Chicken marinated with an aromatic blend of  
garlic, black pepper, cumin, oregano and citric juices then wrapped  
in bacon and roasted. Served with mixed leaves and a Garlic  
butter.

Tomato and Red Pepper Soup

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## MAINS

Lamb Rump Wellington  
served with Dauphonoise Potatoes and a Green Bean and Cherry  
Tomato Medley

Duo of Sea Bass Fillets with a Walnut Butter  
served with Honey Glazed Vegetables and Sun dried Tomato  
cous cous

Oven Roasted Quail  
with Braised Red Cabbage and a wild rice pilaf and traditional  
Pan Gravy

Venison Rump Steak  
with a Pear and Parsnip Mash with a red wine and Anise Sauce

Sweet Potato and Leek Roulade  
with a Christmas Stuffing served on Glazed Shallots and Pepper

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## DESSERTS

Tarte au Citron

Tiramisu

Rice Pudding Brulee with a mixed berry compote

Chocolate Fondant

Cheese and Biscuits

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Tea and Coffees

**£50.00 per person**

# HOW TO BOOK YOUR MEAL

We are taking Christmas Party bookings for dates  
from Monday 19th November 2012 and up to the  
end of January 2013.

A non-refundable deposit of £10.00 per person for  
the Christmas Party Lunch and Dinner menu and  
£25.00 per person for Christmas Day Lunch and New  
Years Eve Dinner secures your booking. A receipt for  
your deposit will be issued and deducted from your  
final bill. Payment in full for Christmas Day and New  
Years Eve is required by Monday 3rd December 2012.

Please complete the appropriate booking form and  
return to us with your deposit.

Please hand in all menu choices via a nominated  
party organiser to avoid any misunderstandings and  
to aid booking being taken efficiently.

Please make cheques payable to  
"The King William IV".

We look forward to seeing you during the Christmas  
period and will do our best to make sure that you  
enjoy your visit.

A good selection of wines are available to  
compliment your meal.

With all bookings tables will be decorated with  
crackers and seasonal novelties

Copies of our Menus & Wine Lists are available on  
our website:

[www.kingwilliamkempston.co.uk](http://www.kingwilliamkempston.co.uk)