

The Kings Arms, Paul

Christmas Day Menu Served from 3pm to 5pm

Starters

Moules Mariniere. Locally hand-picked mussels cooked in a white wine & garlic cream & served with warm bread

Baked Bay Laity with herb garlic infused crostini & cranberry chutney

Butternut squash and roasted parsnip soup, served with cheese & garlic croutons with a drizzle of basil oil (v)

Chicken Liver Parfait with toasted granary bread & homemade caramelised red onion chutney

Main Course

Traditional turkey and ham, accompanied with home made pork and apricot stuffing served with all the festive trimmings

12oz Cornish Sirloin served with roasted vine tomatoes; sautee onions, mushrooms & potatoes; with creamed mash potatoes and port and cranberry jus

Pan seared fillet of hake served on a bed of crushed potatoes, accompanied with a king prawn and mussel broth and served with winter greens

Wild Mushroom Risotto with mixed peas and truffle oil topped with asparagus spears with a lemon and Parmesan crumble

Desserts

Festive Christmas pudding, served with a rich brandy sauce or custard

Creamy Christmas Panna Cotta, served with fresh seasonal berries with a drizzle of strawberry coulis

Traditional sherry trifle, served with a Crème Anglaise and crushed flake

Homemade chocolate brownie with walnut & dates served with cornish clotted cream & fresh berries

Followed by

Selection of fine cheese with homemade chutneys. Accompanied with sliced apple, grapes and a selection of cheese biscuits

Tea & Coffee with After Dinner Mints

(PRICE £79.95 & under 14's £39.95)

Please provide a pre-order by the 19th December via email

welcome@thekingsarmspaul.com or by telephone on 01736731224.