

## BOOKING FORM

Contact name: ..... Date of function: .....

Company name: ..... Preferred time: .....

Telephone: ..... No in party: .....

Email: ..... Deposit enclosed: .....

**2 COURSES £19.50 p/p** NOT AVAILABLE FRI/SAT EVE  
OR SUN LUNCH

**3 COURSES £24.50 p/p**

Simply complete the booking menu & return by one month prior  
to event with a non-refundable deposit of £5 per person

STARTERS	TOTAL	NAMES
Tomato & roasted pepper soup		
Chefs chicken liver & cognac parfait		
Duck terrine		
Deep fried crab croquettes		
Deep fried goats cheese		
<b>MAIN COURSES</b>		
Roasted turkey breast & shoulder		
Slow cooked pork belly on five bean cassoulet		
Pan fried fillet of sea bream		
Local venison bourgignon		
Slow cooked confit Duck leg		
Chefs special three cheese souffle		
<b>DESSERTS</b>		
Warm chocolate orange brownie		
Sticky toffee pudding		
Classic crème brûlée		
Winter berry cheesecake		
Chefs christmas pudding		

*The Kings Arms*

## CHRISTMAS SEASON MENU 2017

3 CORFE ROAD  
STOBOROUGH, WAREHAM  
DORSET, BH20 5AB  
01929 552705

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www.thekingsarms-stoborough.co.uk

# CHRISTMAS SEASON MENU 2017

## STARTERS

### **Tomato & roasted pepper soup**

with croutons & homemade pesto  
served with bread & butter

### **Chefs chicken liver & cognac parfait wrapped in parma ham**

with spiced apple chutney & toasted brioche

### **Duck terrine topped with roasted pistachio & cranberry jelly**

served with homemade piccalilli & warm toast

### **Deep fried crab croquettes**

with a wild mushroom sauce & crispy leeks

### **Deep fried goats cheese & red onion marmalade filo parcels**

with dressed leaves & hoisin sauce

## MAIN COURSES

### **Roasted turkey breast & shoulder**

cranberry stuffing, duck fat roasted potatoes,  
seasonal vegetables & rich meat gravy

### **Slow cooked pork belly on five bean cassoulet**

with apple sauce, crispy parma ham, crackling  
dust & seasonal vegetables

### **Pan fried fillet of sea bream**

with crushed potatoes, pancetta & pea fricasse,  
beurre blanc sauce, pea shoot salad

### **Local venison bourgignon**

with potato & parsnip puree, deep fried  
watercress & pancetta crisps & seasonal  
vegetables

### **Slow cooked confit duck leg**

with Dauphinoise potato, sweet heritage carrots  
& a warm walnut dressing

### **Chefs special three cheese soufflé**

with pea shoot, watercress & toasted walnut salad  
& baked croutes

## DESSERTS

### **Warm chocolate orange brownie**

with vanilla ice cream

### **Sticky toffee pudding**

toffee sauce & crème anglais

### **Classic crème brûlée**

shortbread biscuit, forest fruit compote

### **Winter berry cheesecake**

served with a raspberry sorbet

### **Chefs christmas pudding**

with brandy sauce

## 2 COURSES £19.50

Not available on Friday or Saturday evenings or Sunday lunch

## 3 COURSES £24.50

Our dining area will be festively decorated &  
we will be taking Christmas Party bookings  
between December 1 to 24, 2017.

We look forward to seeing you & will make  
sure your visit to us is a special one

*Damian & The Team*