



**King William IV, West Horsley**

★ **CHRISTMAS PARTY MENU 2019** ★

2 courses 19.50 ☆ 3 courses 24.50

**Starters**

**Homemade Butternut Squash & Asparagus Soup (V)**

with locally baked bread & salted butter

**Smoked Salmon & Baby Prawn Cocktail**

with celeriac remoulade, toasted walnut & granary bread

**Homemade Ham Hock & Parsley Terrine**

with piccalilli & toasted ciabatta

**Caprese Salad (V)**

avocado, tomato & mozzarella salad with balsamic & basil oil dressing

**Mains**

**Succulent Roast Turkey With Lemon Thyme Butter**

with pigs in blankets, chestnut stuffing & white wine gravy

**Oven Roasted Fillet of Sea Bream**

on a bed of rustic ratatouille

**Sweet Potato, Brie & Butternut Squash Stuffed Filo Pastry (V)**

with a roasted cherry tomato sauce

**Slow Roasted Rack Of Lamb**

with minted gravy

*all of the above served with garlic & thyme roasted potatoes,  
honey roasted parsnip, sprouts, carrots & cauliflower*

**Puddings**

**Traditional Christmas Pudding**

with brandy sauce

**Homemade Crème Brûlée**

with almond biscotti

**Warm Chocolate Fudge Cake**

with whipped cream & dark chocolate sauce

**Cheese Board**

with homemade chutney, biscuits & apple

**tel: 01483 282318 e-mail: [info@kingwilliam4th.com](mailto:info@kingwilliam4th.com)**

★ **We can cater for a gluten free diet** ★

*There will be a 10% charge for table service - this goes directly to the staff on duty.  
All our dairy & meat products are sourced locally. Allergen information on request.  
Bookings require a pre-order & a deposit of 20%. Menu runs from December 2<sup>nd</sup> – 24<sup>th</sup> inclusive*



King William IV, West Horsley

★ **CHRISTMAS DAY MENU 2019** ★

☆ £75 ☆

Welcome Glass of Bubbly

Starters

**Homemade Mushroom Velouté Soup**  
with locally baked bread & salted butter

**Vodka Marinated Beetroot & Salmon Gravlax**  
with a caper & radish salad, walnut dressing & balsamic glaze with granary bread

**Homemade Goats Cheese, Brie & Caramelised Onion Tart (V)**  
with locally made tomato chutney, mixed leaf salad & balsamic glaze

**Beef Bresaola**  
with homemade mushroom mousse, mixed leaf salad & honey dressing

Mains

**Succulent Roast Turkey With Lemon Thyme Butter**  
with pigs in blankets, chestnut stuffing & white wine gravy

**Conisbee's Topside of Roast Beef**  
with red wine & port gravy

*the above are served with garlic & thyme roasted potatoes,  
honey roasted parsnip, sprouts, carrots & cauliflower*

**Fillet of Wild Sea Bass**  
on crushed lemon & parsley potatoes with smoked aubergine puree,  
tender stem broccoli & honey roasted carrots

**Butternut Squash Savoy Cabbage Parcel (V)**  
with asparagus & pine nuts on rosti potatoes  
& cherry tomato sauce topped with shaved asparagus

Puddings

**Traditional Christmas Pudding**  
with brandy sauce

**Homemade Caramel Ice Cream Crusted With Cornflakes**  
on a chocolate brownie with toffee sauce & strawberries

**Homemade Lemon Cheesecake**  
with chantilly cream & raspberry coulis

**Cheese Board**  
with homemade chutney, celery, biscuits & apple

To Finish – Coffee & Chocolate Mint

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