

festive

MIDWEEK LUNCHES

At the Kingsmills we love the festive season!
Please join us Monday-Thursday from 2nd December – 24th December
for a delicious festive lunch in our Inglis & Conservatory Restaurants.
Lunch will be served from 12pm – 2pm.

MENU

Parsnip & Pear Soup

Parsnip Ash (ve, gf)

Smoked Salmon Rilette

Seaweed Sourdough Croutes - Watercress Salad (gfa)

White Chicory Savoury Tartlet Tatin

Chestnut Purée - Strathdon Blue Crumbs - Charred Orange (vea)

Roasted Turkey Breast

Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots
Piccolo Parsnip - Pigs In Blankets - Sage & Onion Stuffing - Turkey Jus (gfa, df)

Grilled Wild Hake

Almond & Parmesan Crust - Boulangère Potato Terrine - Brussels Sprouts Purée
Chantenay Carrots - Piccolo Parsnip - Lemon & Chive Oil (gf, dfa)

Charred White Onion & Mushroom Risotto

Rocket & Pine Nut Salad (ve, gfa)

Homemade Christmas Pudding

Brandy Sauce - Redcurrants (vea, gfa)

Chilled Mango & Coconut Rice Pudding

Passion Fruit Sorbet (ve, gf)

Dark Chocolate & Raspberry Torte

Amaretto Syrup

Tea & Coffee

Mini Mince Pie (gfa)

£30 per person

Children 4 years – 11 years - £18 per person

df	Dairy Free
dfa	Dairy Free Available
gf	Gluten Free
gfa	Gluten Free Available
v	Vegetarian
va	Vegetarian Available
ve	Vegan
vea	Vegan Available

Credit card required to guarantee booking. If you require a private room or parties of 10 or more should book with our Christmas coordinator. These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance. Parties of 10 or more will be requested to preorder in advance.