

festive lunches

At the Kingsmills we love the festive season!
Please join us from 1st December-24th December for a delicious festive lunch in
our Inglis & Conservatory Restaurants.

Enjoy your choice of any 2 or 3 Courses this festive season. Served from 12pm-2pm.
On Sundays, our traditional Roast will also be available.

MENU

Vegetable Scotch Broth
flat parsley (df, ve)

Chicken & Leek Terrine
soused vegetable - spiced pear gel - peppered cracker

Roasted Butternut Squash
whipped feta - crispy pumpkin seed rice - ponzu dressing
pickled shallot (v, gfa)

Roasted Turkey Crown
thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - pigs in blanket - turkey jus (gfa, dfa)

Roasted Venison Loin
thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - red currant jus (gfa, dfa)

Grilled Seabass
thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - split cream & dill oil (gfa, dfa)

Savoury Layered Filo Pie
thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - beetroot ketchup (dfa, v)

Christmas Spice Date & Toffee Pudding
vanilla gelato - toffee custard

Stollen Bread & butter Pudding
quince jam - brandy cream

Vegan Chocolate Delice
Grand Marnier sorbet

Freshly Filtered Tea & Coffee

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

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.

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com