

THE KINGS ARMS HOTEL MELROSE



CHRISTMAS MENU - 2011

SERVED FROM 1ST TO
24TH DECEMBER
5:30 - 9:00PM

CHRISTMAS LUNCH

TO START

Home-Made Soup of the Day
Served with crusty bread (v) £3.95

or

Portobello Mushroom Filled with Spinach and Parmesan
Risotto, topped with fresh rocket and balsamic dressing. (v)
£5.50

or

Smoked Haddock and Leek Fishcake
Breaded and served with lemon and chive mayonnaise and
crispy salad leaves £5.75

MAIN COURSES

Roast Turkey with all the Festive Trimmings £10.95

or

Poached Haddock Fillet
In a mild cheese sauce, served with sautéed potatoes, peas and
crispy pancetta £10.50

or

Roasted Vegetable Lasagne
Served with salad and potato wedges (v) £10.25

or

Braised Sirloin Steak
In a tomato, mushroom and basil sauce, served on a horse-
radish mashed potato and seasonal vegetables £11.50

DESSERT

Christmas Pudding
Served with a brandy sauce £5.25

or

Home-Made Raspberry Pavlova £5.25

or

Home-Made Sweet Apple Strudel
Served with vanilla custard £5.25

or

Cheese Platter
Selection of cheeses served with home-made chutney and
potatoes £6.25

CHRISTMAS DINNER

TO START

Home-Made Soup of the Day
Served with crusty bread. (v) £3.95

or

Trio of Fish Stack
Prawn marie rose, fresh crab and smoked salmon
with roasted red and green peppers £5.75

or

Haggis and Black Pudding Bon Bons
Battered and served in a whiskey and chive sauce.

or

Caramelised Onion and Goats Cheese Tart
Served with green pesto and balsamic dressing and fresh
rocket (v) £5.75

or

Smoked ham hock terrine
Served with home-made onion chutney and crusty bread £5.95

MAIN COURSES

Roast Turkey
Served with all the festive trimmings £10.75

or

Pan Fried Fillet of Pork
Stuffed with fresh asparagus, pimento and chives wrapped
in parma ham, served with green beans and a cider and
apple sauce £10.95

or

Roasted fillet of Salmon
In a coarse grain mustard and cheese sauce served with baby
roasted potatoes and seasonal vegetables £10.95

or

Fillet of Beef Wellington
Fillet Steak topped with home-made chicken liver
pâté, tomato concasse, smoked bacon and wrapped in puff
pastry served with mashed potato and vegetables £12.95

or

Wild Mushroom, Spinach and Parmesan Risotto
Served with parsnip crisps - (v) £10.95

Home Roasted Vegetable Lasagne
Served with salad and potato wedges £10.25

DESSERTS

Christmas Trio of Desserts

Christmas pudding cracker with brandy cream, raspberry
and blackberry cheesecake, sticky toffee pudding and vanilla
ice cream £5.95

or

Sweet Apple Strudel
Served with home-made vanilla custard £5.50

CHRISTMAS DAY

TO START

Home-Made Roasted Vegetable Soup

Served with crusty bread (v)

or

Smoked Ham-Hock Terrine

Served with black pudding bon bon and apple chutney

FISH COURSE

Fresh Fillet of Lemon Sole

Served with salsa verde

SORBET

Lime Sorbet with Mulled Wine

MAIN COURSES

Roast Turkey with all the Festive Trimmings

or

Roast Rib of Beef with Yorkshire Pudding

or

Rack of Lamb

Served with braised red cabbage and fondant potato

or

Portobello Mushroom, Goat Cheese and Spinach en-croute
with Butternut Squash Wedges

DESSERT

Christmas Trio of Desserts

Christmas pudding cracker with brandy cream sherry, and
raspberry trifle, chocolate and lime cheesecake

or

Cheese platter

Selection of cheeses served with home-made pickles and
chutneys

Coffee and Petit Fours

CHRISTMAS LUNCH

Served from 1st-24th December 12 noon - 2:30 PM

CHRISTMAS DINNER

Served from 1st - 24th December 5:30 PM - 9PM

CHRISTMAS DAY

To book, call 01896 800335 | £55 per adult includes a glass of bubbly upon arrival | £25 per child includes a gift from santa
£10 per head deposit payable at time of booking. Non-refundable.

Served 1:30 PM

Groups of ten or over must pre-book.
Party nights are available upon request.

