

The Kings Head Inn
Warwick

Festive Menu



To start

Crostini with chicken liver pate and balsamic caramelised onions

Antipasti with bruschetta, salami, mortadella, olives and sundried tomatoes.

Minestrone soup served with a warmed roll (v).

Roasted camembert served with white and wholemeal toast (v).

Mains

Traditional festive turkey served with stuffing, roasties, winter vegetables and gravy

Slow roast pork loin in a mushroom and balsamic sauce, served with roasties and winter vegetables.

Homemade vegetable lasagne, served with a crispy side salad.

Grilled salmon in a lemon, capers and rosemary sauce, served with roasties and winter vegetables.

To finish

Traditional Christmas pudding with brandy sauce and mint leaf.

Sticky chocolate and orange cake, crushed hazelnuts and cream.

Raspberry and fresh cream roulade, with cream and raspberry coulis.

One course £12.75

Two courses £14.95

Three courses £16.25

All meals served with warmed mince pies

Why not add warmed mulled wine to your table for £11.95 per bottle

For bookings and enquiries you can.

Phone us on- 01926 775177, email us on- info@thekingsheadwarwick.co.uk, or pop in and see us.