



The Kings Arms



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Christmas 2019 Menu

Friday 22nd November -

Saturday 21st December

www.TheKingsArmsEaling.com





*"It's the most wonderful time
of the year..."*



Christmas, just like it should be - lots of amazing food, plenty to drink, and a wonderful atmosphere with our friends and family.

We're here to make sure your party is one to remember, and organizing it is as easy as pie. Our Christmas menu has all you could possibly need with two courses from £23.95 and three courses from £26.95.

Once you've got your numbers and food choices, simply fill out our booking form and get it back to us. We'll be in touch to confirm the details and take a deposit.

Call us on 020 8567 0606 or email us info@thekingsarmsealing.com and contact our booking team today to make your 2019 festive season one you won't forget.





Christmas Menu



Available 22nd November to 21st December

2 Courses £23.95 3 Courses £26.95

Starters

(V) Spiced Winter Vegetable Soup & a Crusty Bread Roll (D/G/C)

Smoked Salmon with a Beetroot Salad & Horseradish Crème Fraiche (D/SU/E/F)

(VG) Red Onion, Tomato, & Basil Bruschetta with Garlic Olive Oil (G/S)

Brandied Chicken Liver & Bacon Paté with Toast (D/G/SU)

Main

Roasted Turkey Crown with Pigs in Blankets (G/SU)

Baked Gammon with Honey & Mustard Glaze (MU)

Roasted Topside of Beef

Pan Fried Seabass with a Chilli & Coriander Sauce (F/C)

Vegetarian

Golden-Glazed Carrot, Mushroom & Hazelnut Tart (G/D/E/N)

(VG) Chestnut, Squash and Sweet Potato Loaf (G/N)

...Served with all the Trimmings

Roasted Potatoes, Braised Red Cabbage (SU), Steamed Brussels Sprouts(D),

Honey Glazed Parsnips, Buttered Carrots (D), Cauliflower Cheese (G/D),

Sage & Onion Stuffing (G/D), Yorkshire Pudding (D/G/E) & Gravy (C/SU)

Desserts

Traditional Christmas Pudding with Brandy Sauce (G/D/SU)

(VG) Gluten Free Vegan Chocolate Orange Dessert with Soya Cream (S)

Spiced Apple Crumble with Toasted Almonds & Custard (D/G/N/E)

Salted Caramel Profiteroles with Baileys Cream (D/SU/G/E)

Traditional Cheeseboard with Biscuits & Caramelised Onion Chutney (D/G/C)

Celery (C)	Gluten (G)	Crustaceans (CR)	Egg (E)	Fish (F)	Lupin (L)	Milk (D)
Molluscs (M)	Nuts (N)	Peanuts (PN)	Sesame(Ses)	Soya (S)	Sulphates (SU)	Mustard (MU)