

Stay with us this festive season

After celebrating Christmas with festive food and drink, forget about the drive home and stay overnight in one of our cosy rooms.



Twixmas Break
Rooms from
£110* per night
including à la carte breakfast for two people

Plus 20% off your stay if you stay for two nights or 30% off your stay if you stay for three nights or more.*

We take care of the little details:

- Homemade à la carte breakfast
- Well-appointed en suite bathroom
- Luxurious Egyptian cotton bedding
- Tea making facilities
- Eco-friendly espresso machine
- Natural British Bramley bath & body products
- Flat-screen TV
- Premium quality cotton bathrobes

THE EPICUREAN COLLECTION

We are proud to be part of The Epicurean Collection, a group of boutique countryside inns dedicated to the finest in British food, comfort and culture — all set in some of England's most idyllic locations. To join our online club or to book the perfect escape, please visit Epicurean.club



*Ts&Cs apply. Visit our website for more details.

Festive Opening Hours

	Bar	Restaurant
Christmas Eve	11:00 - 23:00	12:00 - 18:00
Christmas Day	12:00 - 15:00	12:00 - 15:00 (bookings only)
Boxing Day	12:00 - 18:00	12:00 - 18:00
New Year's Eve	11:00 - 00:30	12:00 - 15:00 18:00 - 21:30
New Year's Day	12:00 - 18:00	12:00 - 17:00

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MAIN ROAD, HURSLEY, WINCHESTER, SO21 2JW



THE KING'S HEAD

MAIN ROAD, HURSLEY, WINCHESTER, SO21 2JW

Christmas Party

November 28th to December 30th

12:00 - 15:00 & 18:00 - 21:00

Whether you want to celebrate the Christmas season with an intimate gathering in our restaurant, or a party in Skittles Alley, our Christmas Party menu will give everyone that festive feeling.

Two courses £30 | Three courses £35

STARTERS

Spiced butternut squash & coconut soup, coriander crème fraîche and onion bread

Pigeon breast, Alresford watercress, beetroot compote and pickled wild mushrooms

Glazed fennel salad, orange, quinoa, pomegranate and pine nuts

King's Head gravadlax, lime sorbet and cucumber shavings

MAINS

Turkey paupiette, cranberry stuffing, pigs in blankets, crispy roasted potatoes, honey-roasted root vegetables, chestnut sprouts and turkey gravy

Fresh gnocchi, parsley root, leeks, goat's cheese and crispy hen's egg

Pan-roasted hake, saffron chowder and sea asparagus

Haunch of venison, Tenderstem broccoli, potato rösti, blackberry jus and horseradish ice cream

DESSERTS

Traditional aged Christmas pudding and brandy custard

Chocolate delice, caramel sauce, coffee & Kahlua ice cream and chocolate crackling

Passion fruit bavaois, mango gel, passion fruit sorbet and almond soil

A selection of British cheeses, Thomas Fudges biscuits, celery, grapes, quince paste and pear chutney



For parties of 10 covers or over, the organiser receives a bottle of wine as a thank you.

A discretionary service charge of 10% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is nonrefundable. Pre-orders must be received at least 10 days prior to the date of your event.

Christmas Day

12:00 - 15:00

£75 per person

APERITIFS

Selection of canapés and verrines

STARTERS

Salmon tortellini, baby leek étuvée, smoked bacon and saffron foam

Glazed fennel salad, orange, quinoa, pomegranate and pine nuts

Roasted celeriac velouté, blue cheese barquette and truffle oil

Free-range chicken & pistachio terrine, pickled mushrooms and aniseed pastiche

MAINS

Turkey paupiette, cranberry stuffing, pigs in blankets, crispy roasted potatoes, honey-roasted root vegetables, chestnut sprouts and turkey gravy

Loin of venison, venison faggot, braised red cabbage, chive dauphinoise potatoes and sour cherry jus

Seared sea bass, shellfish risotto and langoustine beignets

Butternut squash & fig and lemon thyme tart, crushed garlic Charlotte potatoes, Tenderstem broccoli and lemon crème fraîche

DESSERTS

King's Head Christmas pudding and brandy sauce

Mango, lime & tequila parfait, shortbread and coconut ice cream

Chocolate delice, caramel sauce, coffee & Kahlua ice cream and chocolate crackling

A selection of British cheeses, Thomas Fudges biscuits, celery, grapes, quince paste and pear chutney

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Christmas Day Pianist

Join us on the big day for a festive drink, or two.

Live music from:

DINO BAPTISTE

Piano & Drums

Boxing Day

12:00 - 18:00

Here at The King's Head, Boxing Day is all about our Great British pie, filled with the best of seasonal ingredients ready to be opened on the most relaxing day of the season.

New Year's Eve

12:00 - 15:00 | 18:00 - 21:30 (Bar open until 01:00)

CELEBRATORY DINNER & JUKEBOX PARTY

Bring in 2019 at our New Year's Eve 'Jukebox Party'. We'll be serving the delicious food from our À la Carte Menu before the party swings into action, and after 9pm the mood will be set with funky disco lights.



SKITTLES ALLEY

Enjoy a Christmas treat - a game of skittles between courses of roast turkey and Christmas pudding. Order from our festive menus for a sit down meal for up to 25 guests, or enjoy a buffet-style feast for larger parties of up to 50 guests.