



THE
KING'S
HEAD

IT'S BEGINNING
TO LOOK A LOT LIKE
Christmas

01962 775 208

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Christmas Celebration Menu

30th November - 23rd December

Starters

Spiced Parsnip Soup
toasted chestnuts & crispy kale

Treacle-Cured Salmon
beetroot, pickled fennel, apple & walnut

Roasted Jerusalem Artichoke
brie croquette, watercress, sweet chilli & onion jam

Chicken Liver Parfait
truffle butter, fig & onion chutney, brioche (gf opt)

Mains

Roasted Free-Range Turkey
pig-in-blanket, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy

Slow-Cooked Blade of Beef
Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington
roasties, carrot purée, caramelised Brussels sprouts (v)

Naturally Smoked Haddock
purple sprouting broccoli, crispy hen's egg, wholegrain mustard sauce

Desserts

Christmas Plum Pudding
brandy sauce (gf opt)

Dark Chocolate Torte
mandarin sorbet

Gingerbread Cheesecake
poached pear

Honey & Vanilla Panna Cotta
rum-soused fig & shortbread

Colston Bassett Stilton, Keen's Cheddar
oat biscuits, chutney, celery, candied walnuts

THREE COURSES

£30

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your bill.



Christmas Day Menu

On Arrival

Glass of British Sparkling
served with a selection of nibbles

Starters

Shellfish Bisque
herb dumplings, Cognac & crème fraîche (v opt)

Roasted Jerusalem Artichoke
brie croquette, watercress, sweet chilli & onion jam

Sloe Gin-Cured Salmon
beetroot, chard & cucumber pickles

Chicken Liver Parfait
truffle butter, fig & onion chutney, brioche (gf opt)

Mains

Roasted Free-Range Turkey
*pig-in-blanket, goose fat roasties, chestnut & sage stuffing,
seasonal vegetables, turkey gravy*

Fillet of Sea Bass
crushed potatoes, wilted spinach, sea beets, lobster butter sauce

Slow-Cooked Blade of Beef
Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington
roasties, carrot purée, caramelised Brussels sprouts (v)

Pre-Dessert

Blood Orange Sorbet

Desserts

Christmas Plum Pudding
brandy sauce (gf opt)

Molten Chocolate & Salted Caramel Pudding
passion fruit, crème fraîche

Clementine Meringue Pie

Colston Bassett Stilton, Keen's Cheddar, Golden Cross Goat's Cheese
oat biscuits, chutney, celery, candied walnuts

THREE COURSES

£65

FIVE COURSES

£80

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your bill.

We've Got Safety Covered

We are diligent in following government guidelines to create a clean, hygienic – and (most importantly) a safe, festive environment for you to enjoy.



This is a
non-contact sport



Don't go
moving



Be a washer,
not a walker



You're never too far
away from a freshen up



It's a one-way system
'round here

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 queries, please speak to a team member who will be happy to help. Please see our website for full allergen information and Ts&Cs.



The weather outside is frightful,
but with us it's always Blue Skies...

Add a little something extra,
enjoy an aperitif on arrival,
and an after dinner cocktail for

£16 PER PERSON

See our website for more drinks packages available.

Choose From The Following

Espresso Martini

Kaffir Margarita

Mai Tai

The Negroni

Old Fashioned

Pornstar Martini

The Sidecar

The Bramble

Stay with us this Christmas



Soak up the cosy Hampshire village life over the festive period with a stay in one of our beautiful in-house bedrooms. Along with great local ales and friendly service, you'll be able to experience country comfort as it's meant to be.



ROOMS FROM
£80*
PER NIGHT

Our rooms include

À la carte breakfast

En-suite bathroom

Luxurious Egyptian cotton bedding

Tea/coffee making facilities

Vegan and environmentally-friendly
Noble Isle bath and body products

Flat-screen TV

*Ts&Cs apply - please see our website for full details



The Epicurean Collection

Proud to be part of The Epicurean Collection, a group of boutique inns dedicated to the finest in food, comfort and culture — all set in Britain's most idyllic locations. To join our Club or to book the perfect escape please visit www.epicurean.club



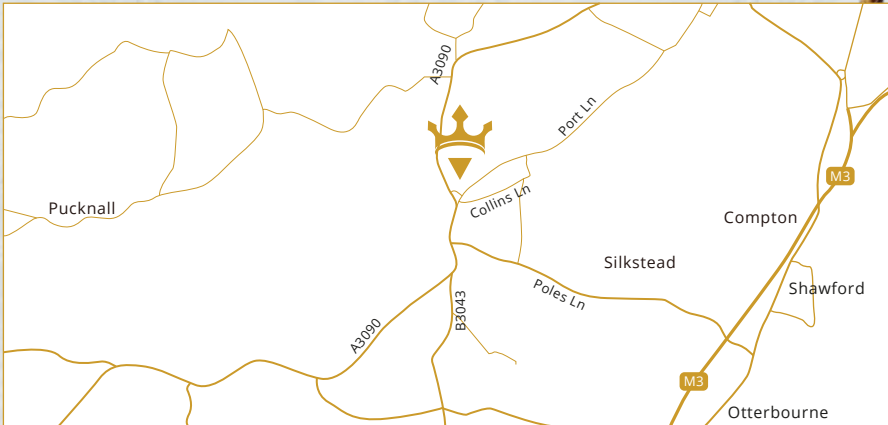
Opening hours are subject to change

Festive opening hours

BAR		RESTAURANT	
Christmas Eve	12pm - 11pm	Christmas Eve	12pm - 3pm 6pm - 9pm
Christmas Day	12pm - 3pm	Christmas Day	12pm - 2pm
Boxing Day	12pm - 9pm	Boxing Day	12pm - 8pm
New Year's Eve	12pm - 1am	New Year's Eve	12pm - 3pm 6pm - 9.30pm
New Year's Day	12pm - 9pm	New Year's Day	12pm - 9pm

Find us

Leave M3 at Junction 11, follow sign-posts to Winchester, pick up and follow sign-posts to Olivers Battery, turn left onto the A3090 at the Badger Farm roundabout, follow the A3090 towards Romsey, passing through Standon, pass IBM main entrance on your right, The King's Head can be found in the centre of the village on the left hand side opposite the church.



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