



THE  
KING'S  
HEAD

IT'S BEGINNING  
TO LOOK A LOT LIKE  
**Christmas**

**01962 775 208**

[enquiries@kingsheadhursley.co.uk](mailto:enquiries@kingsheadhursley.co.uk) | [kingsheadhursley.co.uk](http://kingsheadhursley.co.uk)



# Christmas Celebration Menu

29<sup>th</sup> November - 23<sup>rd</sup> December

## Starters

**Spiced Parsnip**

*kale & chestnut soup*

**Treacle-Cured Salmon**

*beetroot, fennel pickles, apple & walnut*

**Roasted Jerusalem Artichoke**

*watercress, sweet chilli & onion jam*

**Chicken Liver Parfait**

*truffle butter, fig & onion chutney, brioche (gf opt)*

## Mains

**Roasted Free-Range Turkey**

*goose fat roasties, seasonal vegetables, turkey gravy*

**Slow-Cooked Blade of Beef**

*crushed potato mash, winter greens, bone marrow & red wine sauce*

**Roasted Halibut Fillet**

*wilted spinach, aioli velouté, chive potatoes, grilled baby leek (supplement £8)*

**Naturally Smoked Haddock**

*crushed new potatoes, soft poached hens' egg, wholegrain mustard sauce*

**Celeriac, Portobello Mushroom & Chestnut Wellington**

*cranberry sauce (v)*

**Beef Fillet**

*Stilton & wild mushroom, fondant potatoes, Tenderstem broccoli, port sauce*

*(supplement £8)*

## Puddings

**Christmas Plum Pudding**

*brandy sauce (gf opt)*

**Dark Chocolate Truffle Mousse**

*mandarin sorbet*

**Honey & Vanilla Panna Cotta**

*rum-soused fig*

**British Cheeseboard Selection**

*gf biscuits, chutney, celery & walnuts*

FILTER COFFEE & A CHOCOLATE BITE INCLUDED

**£35**

**PER PERSON**

Make it a FOUR course feast by adding a cheese course at an extra £9.50 per person

(v) vegetarian, (vg) vegan and (gf) gluten-free. A discretionary service charge of 10% will be added to your bill.

If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

# 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)*

## Palate Cleanser

Blood Orange Sorbet

## Puddings

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

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# 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

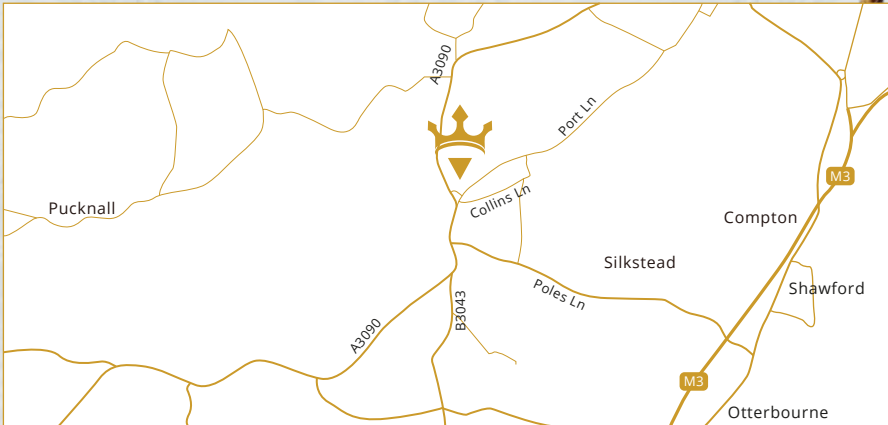
Opening hours are subject to change

## 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	CLOSED	Boxing Day	CLOSED
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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