



OLD AMERSHAM HOTELS

FESTIVE DINING

STARTERS

ROASTED GARLIC & PUMPKIN SOUP (VG) (GF)

Served with toasted pumpkin seeds and pesto oil

CHICKEN & APRICOT TERRINE *

Served with spiced fruit chutney

TOMATO & BASIL ARANCINI (V)

Served with rocket and a balsamic glaze

SMOKED SALMON & CREAM CHEESE TARTLET *

Served with avocado & lime mousse



MAINS

GRILLED LAMB RUMP (GF)

Served with fondant potatoes, baby carrots, onions, mint cream sauce with a rich demi glaze

HONEY GLAZED TRADITIONAL ROAST TURKEY *

Served with roast potatoes, pigs in blanket, roasted carrots, brussels sprouts, sage & onion stuffing and gravy

PAN-FRIED SEABASS (GF)

Served with crushed new potatoes, green beans and a Champagne & caviar sauce

FOUR CHEESE RAVIOLI & BUTTERNUT SQUASH TRUFFLE OIL PUREE (V)

Served with parmesan cheese, cherry tomatoes and rocket salad

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce or custard

MIXED CHEESE BOARD *

Served with celery sticks, crackers, grapes, winter chutney and salted almonds

APPLE & CHERRY CRUMBLE TART (V)

Served with vanilla ice cream and caramel sauce

CHOCOLATE TRUFFLE TORTE (VG) (GF)

Served with white chocolate sauce and fresh berries



*Gluten Free option available

£60 per person | 10% service charge will be added to your final bill
Minimum of 20 guests at the Kings Arms & 50 guests at the Kings Chapel
Includes: starter, main, dessert, Christmas crackers, glass of fizz on arrival &
a tea, coffee & mince pie station



£20 per person deposit
Final numbers, dietaries, choices & remaining balance to be sent two weeks prior to the event

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