Christmas Menu 2026

Note: For information on allergens, please consult the sheet in your menu folder at the back.
If you have any questions, please ask a member of staff.
Three Courses and Coffee for £22.50 Per Person
The restaurant is open for lunch and specific evening dates.

STARTERS

Red lentil and Tomato Soup (v, gf)
Served with basil cream (Vegan on request)

Prawn & Smoked Salmon (fh, csn, gf)
Served with a dill vinaigrette and watercress

Duck liver and Gin Parfait (gf, mk)
Served with gherkins and redcurrant jelly

(All starters are served with a warm bread roll)

MAIN COURSES

Traditional Roast Turkey (ccg, mk)
Slices of moist turkey served with a rich flavoursome gravy, stuffing, pig in blanket and cranberry sauce

Baked Salmon Supreme with a creamy parsley sauce (fh, mk, gf)

Lamb Shank (gf)
Served with a mint gravy, braised for hours until the meat is tender

Field Mushroom (v, ccg)
Filled with sautéed onion, celery and halloumi, Served on a bed of mixed leaf (Vegan on request)

All meals served with roast potatoes, boiled new potatoes, sprouts, honey roasted carrots, braised red cabbage with apple
(Vegetable selection can all be made vegan on request)

DESSERTS

Christmas pudding (ccg, v, eg, ns)
Served with a creamy brandy sauce (mk)

Snowball Cheesecake (ccg, v, mk)
Garnished with cherries and desiccated coconut

Festive Fruit Salad (v, mk, gf)
Served with a honey & lime syrup with cream or icecream (Vegan on request)

Coffee and mince pies (ccg)

Allergy abbreviations: CLY-Celery, CCG-Cereals containing gluten, CSN- Crustaceans, EG- Egg, FH- Fish, LN- Lupin, MK-Milk, MLS- Molluscs, MSD- Mustard, NS- Nuts, PNTS- Peanuts, SMSS- Sesame seeds, SYA- Soya, SDE- Sulphur dioxide, GF- Gluten free. Other Codes; V- Vegetarian, VN- Vegan

TO MAKE A RESERVATION

Send an email to fifthonfourth@thekingscofeacademy.org or Call on 01782 794064

Reservations should be made at least 24 hours in advance.
This menu is also available as a takeaway See takeaway Menu.

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