



## NEW YEAR'S EVE PARTY

# 'CASINO ROYALE'

'BRING YOUR HOUSE PARTY TO OUR HOUSE PARTY'

'Casino Royale' themed evening with disco, casino tables - another night to dress the part Black tie & Long gowns.

If you are planning a New Year's Eve get together with friends this year, why not spend some or all of your evening with us at The King's Head?

You and your friends can get your party started with us dining from our menu until 8.30pm and then we would love you to be with us for the whole evening and bring your party to us.

Be here for the big countdown to midnight and dance the night away until 1am with our Disco.

**TICKETED EVENT, NO CHARGE, LIMITED NUMBERS**

Please ask a member of staff at the Bar for tickets

Table reservations can be made online  
[www.thekingsheadhursley.com](http://www.thekingsheadhursley.com) or **01962 775208**

We will be open for dining with our full menu range available for bookings between 6pm and 8.30pm.

Please ask a member of staff for more details

**RESERVATIONS: 01962 775208**



Join our exclusive Loyalty Club

**RESERVATIONS:  
01962 775208**

The King's Head  
Main Road  
Hursley  
Winchester  
SO21 2JW

01962 775208  
office@thekingsheadhursley.com

[www.thekingsheadhursley.com](http://www.thekingsheadhursley.com)



BOOKINGS AVAILABLE NOW



# CHRISTMAS MENUS

Christmas Skittles  
Christmas Party  
Christmas Day  
New Year's Eve Party

Designed & Produced by [www.ricardesign.co.uk](http://www.ricardesign.co.uk)



## CHRISTMAS SKITTLES

How about skittles, karaoke  
and a Christmas buffet?

### BUFFET MAINS

Cranberry and brie swirls  
Rosemary and chestnut sausage rolls  
Sweet chilli pigs in blankets  
Slow cooked turkey, Camembert sliders  
Scottish smoked salmon mousse, croute

### BUFFET DESSERTS

Mulled dark chocolate yule log  
Lemon merengue tartlet  
Tonka bean mince pies

### £35 PER PERSON

(Minimum 20 people)

A pre-order is required, non-transferable,  
non-refundable deposit required.

Other food and drink options can be provided and we are happy to discuss  
your requirements with you.



## CHRISTMAS PARTY

In our elegant restaurant  
4-course Christmas Party Dinner, available

Monday 1st - Thursday 18th December **£39.95PP**

OR

Dinner in the restaurant followed by a disco in our basement "Cavern",  
Every Friday and Saturday from Friday 27th November through until

Saturday 19th December. **£45PP**

### TO START

#### Celeriac & Barley Soup

warmed baker's bread (gf available) (veg)

#### Gin & Tonic Cured Salmon

compressed cucumber, soda bread croutons (gf available)

#### Ham Hock

fennel, leek terrine, grilled focaccia (gf available)

#### Twice Baked Cornish Crab Souffle

chive mornay sauce

### MAIN COURSE

#### Roulade of Bronze Turkey

goose fat potatoes, all the trimmings (gluten free)

#### Roasted Cod

winter ratatouille, lemon beurre blanc (gluten free)

#### Sous Vide Venison

juniper rosti potato, charred clementine (gluten free)

#### Glazed Hasselback Tofu

miso gravy, toasted tree nuts, agave sesame potatoes (gluten free) (vegan)

### CHEESE

#### A selection of seasonal cheeses

sourdough crackers, pear cognac chutney

### TO FINISH

#### Homemade Christmas Pudding

dark rum sauce ginger ice cream (gluten free)

#### Gingerbread Yule Log

meringue buttercream, pecan praline

#### Black Forest Trifle

dark chocolate tuille

#### Crème Caramel

orange biscotti (vegan)

A non transferrable non refundable deposit of £10 per person is required.  
A pre-order for each guest will be required seven days prior to the event.



## CHRISTMAS DAY

Exclusively in our restaurant we will be holding a Christmas Day Feast.  
Three course lunch with champagne and candied chestnuts on arrival.

Candied Chestnuts and champagne on arrival

### TO START

#### Parmesan & Winter Wruffle Souffle

Chive mornay

#### Cannelloni of Local Venison

kale crisps, Winchester mushrooms

#### Orkney Hand Dived Scallop

pea velouté, cumin seed foam, torched mango (gluten free)

#### Jerusalem Artichoke Soup

shaved Italian truffle, mini brioche loaf (vegan & gluten free avl) (vegetarian)

#### Children's additional option

Golden sesame chicken toast, hoisin dipping sauce

### MAIN COURSE

#### Spiced Rum Brined Bronze Turkey

goose fat roasties, winter root vegetables, apricot and saint agur stuffing,  
proper gravy (gluten free)

#### Breast of Local Partridge En Crépînette

Salsify and a pear tarte tatin

#### Loin of Wild Cod

Colcannon, pancetta emulsion, crispy onions (gluten free)

#### Stuffed Savoy Cabbage Leaves

Provence potatoes, marinara sauce, winter vegetables (gluten free)(Vegan)

### TO FINISH

#### Own Recipe Christmas Pudding

sherry crème anglaise (gluten free)

#### XO Chocolate Cremeux

black cherry ice cream, vanilla sablée

#### White Chocolate & Lemon Roulade

preserved lemon Chantilly (gluten free)

#### Gingerbread Cheesecake

vegan buttercream, candied orange (vegan)

### £110 PP. CHILDREN UNDER 12 £55 PP

A non transferrable non refundable deposit of £25 per person is required.

A pre-order for each guest will be required by 11th December.