

KING JOHN^{INN}

A CLASSIC COUNTRY

Christmas

THE KING JOHN INN | TOLLARD ROYAL | WILTSHIRE | SP5 5PS

Christmas Celebration Menu

29TH NOVEMBER - 23RD 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

£80

FIVE COURSES

(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.



Stay with us this festive season



Rooms from
£80*
PER NIGHT

Nestled on the border of Wiltshire and Dorset, a homely Christmas awaits all who enter. With a well-stocked bar and eight gorgeous rooms, you simply must spend the festivities with the King John Inn. A truly classic British country Christmas.



...All rooms feature...

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

Festive Opening Times

Opening hours are subject to change

BAR

Christmas Eve	12pm - 11pm
Christmas Day	12pm - 3.30pm
Boxing Day	CLOSED
New Year's Eve	12pm - 1am
New Year's Day	12pm - 9pm

FOOD SERVICE

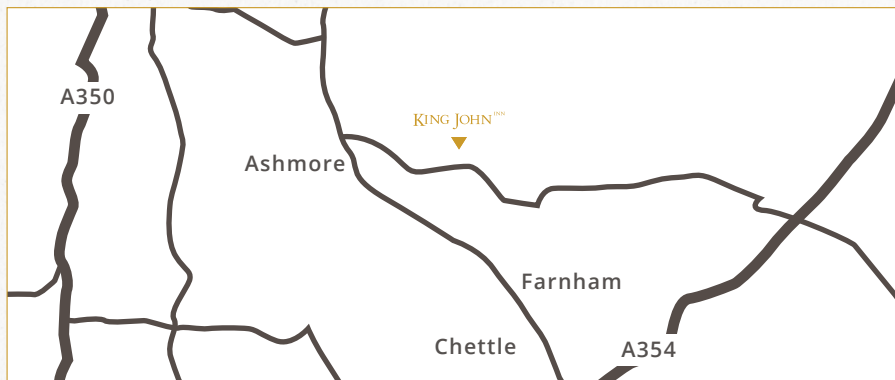
Christmas Eve	12pm - 2pm 7pm - 9.30pm
Christmas Day	12pm - 2pm
Boxing Day	CLOSED
New Year's Eve	12pm - 3pm 6pm - 9.30pm
New Year's Day	12pm - 8pm

By road

Drive from the A316, M3 and A303 towards Hampshire. Take the exit for A343 from A303 and continue on the A343 to Laverstock for 14 miles. Then take the A354 to B3081 in Dorset. At the roundabout, take the 3rd exit onto B3081 for 8 miles before you reach Tollard Royal. The King John Inn will be on your right hand side.

By rail

Direct trains run every half an hour from London Waterloo to Tisbury or Salisbury and take approximately 1 hour 40 minutes. Guests arriving by train are advised to pre-book a taxi to reach us (approximately 18 minutes from Tisbury or 33 minutes from Salisbury).



Bookings & Enquiries

01725 516 207

kingjohninn.co.uk

info@kingjohninn.co.uk

[f /TheKingJohnInn](https://www.facebook.com/TheKingJohnInn)

[@kingjohninnpub](https://www.instagram.com/kingjohninnpub)

