



THE KINGSWOOD HOTEL
ESPLANADE | SIDMOUTH



CHRISTMAS PARTY MENU

STARTERS

Roasted Chestnut & Parsnip Soup **VG GF**
Served with Vinnicombes bloomer

Venison Liver Pâté **GF**
Pickled vegetables, fig chutney,
Melba toast

Smoked Haddock & Clam Chowder
Toasted brioche, fresh dill

Breaded Camembert Wedges
Cranberry jam, dressed watercress

MAINS

Slow-Roasted Turkey **GF**
Sage & cranberry stuffing, pig-in-blanket,
roast potatoes, pan jus

Braised Blade of Beef **GF**
Truffle mash, red wine jus, horseradish
gremolata

Oven-Roasted Salmon Fillet **GF**
Crushed new potatoes, creamed spinach,
chive beurre blanc

Wild Mushroom & Spinach Pithivier **VG**
Roast potatoes, shallot & thyme reduction

*All served with roasted carrot, roasted
parsnip, braised red cabbage,
roasted sprouts, steamed broccoli*

DESSERTS

Traditional Christmas Pudding **GF**
Brandy sauce, clotted cream

Mulled Wine Poached Pear **VG GF**
Cinnamon ice cream, almond crumble

Salted Dark Chocolate Tart
Cranberry compote, hazelnut praline

Blackberry Meringue Roulade **GF**
Chantilly cream, orange gel

WHY NOT ADD:

Westcountry Cheese Board
Chutney, crackers **+£6**

FINISH WITH

Coffee & Truffles

2 COURSES: £29.50

3 COURSES: £36.50



BOOK YOUR CHRISTMAS
PARTY TODAY:

Call **01395 513151** or visit
kingswoodsidmouth.co.uk

BOOKING IS ESSENTIAL

GF – Gluten-free / gluten-free available
VG – Vegan / vegan alternative available

ALLERGY OR INTOLERANCE: Most of our dishes are
gluten-free or can be adapted – please ask when ordering.

T&Cs: Our Kingswood Hotel Christmas Party Menu
must be **booked and pre-ordered 7 days before your
reservation date**. The full amount will be charged for
cancellations made within 24 hours of your reservation.