



### Christmas Dinner 2019

Roast red pepper & tomato soup

Warm beetroot & welsh goat's cheese, rocket, balsamic dressing Smoked salmon & prawn cocktail, tomato, chilli & lime

> Venison, pork & apricot terrine, tomato & fig chutney, toast

> > Roast vegetable risotto

Seared fillet of salmon, wilted greens, pea & olive potato cake, citrus dressing

Roast topside of beef, roast potatoes, yorkshire pudding, gravy

Roast breast of turkey, traditional accompaniments, cranberry gravy

Traditional plum & fig pudding, brandy sauce, amerena cherries, chocolate sauce

Apple & berry crumble, custard

Bailey's cheesecake, vanilla ice cream, berry compote Welsh cheese & biscuit platter, grapes, celery & chutney

LUNCH DINNER
2 Course £22 2 Course £25
3 Course £26 3 Course £30

If you have any dietary requirements, please inform a member of staff who will be able to advice you with your menu choice.

A full list of our dishes with allergen content is available on request

# Christmas Celebrations

### Christmas Lunch & Dinner

Our cosy restaurant is open for both lunchtime and evening meals throughout December, so whether it's a works event, a catch up with friends, or a family meal, we'll have something for you.

## Sunday Lunches

To get into the seasonal spirit, throughout December our Sunday lunch menus will have a festive twist to them.

### Christmas Gifts

Looking for that perfect gift for those special people in your lives? We have a selection of vouchers in several denominations, that can be used against a hotel reservation in one of our 11 individually designed bedrooms, a delicious lunch or dinner in our cosy restaurant or even for a round of drinks in our lively bar.

## Christmas in Abergavenny

### 21<sup>ST</sup> NOVEMBER

Christmas light switch on. Come along and join the lantern procession, see Father Christmas on his sleigh and then why not join us at The Kings Arms for a warming mulled wine or two!

### **8<sup>TH</sup> DECEMBER**

The Abergavenny Food Festival Christmas Fair is a wonderfully festive event with carol singers, chestnut roasting and music. Round your evening off with a drink in front of our fire in our cosy bar.

### FRIDAY 20TH DECEMBER

Black Friday. Join us for the last Friday night before Christmas where we will have the Black Rat Effect to sing and dance the night away.

Keep an eye out on our social media pages for more festive events!

# Christmas Party Nights

This December we will be hosting our Christmas Party Night celebrations on Friday and Saturday evenings. Enjoy a festive, three course Christmas menu, then party the night away! Saturday nights will be fully exclusive events, so make sure you pre-book. Friday nights, after dinner, the party is open to all.

FRI 6TH DEC

Full

SAT 7TH DEC

F1111

FRI 13TH DEC

Booke

SA 14TH DEC Full

CAT 24ST DEC

SAT 21st DEC Full

New date added due to high demand:

THU 19TH DEC Disco

FRIDAY NIGHT PARTIES: £37.50 PER PERSON
SATURDAY NIGHT PARTIES: £42.50 PER PERSON

Doors open to the public at 10pm on Fridays

## Bespoke Celebrations

Want to celebrate in your own way this Christmas? Get in touch with us and we'll work out the perfect celebration for you and your party.

## Fancy making a night of it?

Check out our accommodation rates for an overnight stay in one of our individually designed, en-suite guest rooms and a hearty full Welsh breakfast in the morning!

## Christmas Eve

Come and share the excitement in the build up to the big day! Treat yourself to a Christmas tipple or join us for a festive lunch. Please note food will be only served 12pm – 4pm. Booking is essential, so don't miss out!

# Boxing Day Buffet

Whether you are out for a family walk or perhaps in town to see the Abergavenny Boxing Day Hunt, soak up the festive atmosphere with us. We will be offering an all you can eat, hot and cold seasonal buffet to suit all appetites from 12:30pm – 2:30pm. Always popular, so booking is advised. Settle in and enjoy a relaxed Boxing Day with us.

### Boxing Day Buffet 2019

Lamb Cawl

Avocado, melon, prawn cocktail Spiced vegetable cous cous Homemade bread

Selection of Cold Meats; Home baked honey glazed ham Roast Welsh beef Traditional roast turkey breast

Flaked salmon & assorted seafood ring, buttered potatoes Chef's Thai turkey curry, sticky jasmine rice Vegetable curry, sticky jasmine rice Luxury West Coast fish pie, fluffy herb mash Caribbean Jerk pork casserole with sweet potato Feta, olive and roast pepper quiche

Gluten free chocolate brownie Winter berry mess Chocolate cream profiteroles, salted caramel sauce

£19.50 pp

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# New Year's Eve

Our Head Chef, James Miller, has created this year's exciting New Year's Eve menu with flavours of the orient in mind.

As the five delectable dishes will be cooked fresh, they will also be served fresh and will arrive at the table as soon as each dish is ready. Tuck in whilst listening to the delightful sound of Scott Morgan for a relaxed evening of Asian culinary delight.\*

The party well and truly kicks off around 9:30pm when The popular Half Black Rat will be covering classics from across the decades for us to dance the night away and into the New Year in style".

\*Dietary requirements can be catered for on request.

### New Year's Dinner 2019

"Flavours of the Orient"

Glass of Bubbly

Vietnamese Chilli Beef

Sticky rice bowl topped with crispy beef, sweet chilli glaze, spiced pickled vegetables

Thai Confit Duck spring rolls, dipping sauce

Korean Kim-Chee, Crispy Pork belly - miso glaze

Crab & chilli rice balls

'Mezze' style

Ticketed event for only £25.00 pp

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All of our dishes are produced using fresh ingredients, we never knowingly use GM products.

A full list of our dishes, with their allergen content is available on request