



Christmas Prep Boxes

Ready to Cook at Home

3 courses £35 per person

Pick up 23rd or 24th

with all instructions

Ingredients & allergens included

STARTERS

Chicken, Smoked Bacon & Port Parfait - Apricot Chutney & bread

Stilton & Walnut Twice Baked Soufflé (gf/v)

Smoked Salmon, Dill & Lincolnshire Cheese Soufflé (gf)

Spiced Parsnip Soup - Curry oil & bread (ve)

MAINS

Turkey Roulade

Wrapped in Bacon & Filo pastry with Lincolnshire Sausage Stuffing

Beef Wellington

Fillet of beef tenderloin topped with rich wild mushroom duxelles, wrapped in pancetta & puff pastry

Mushroom & Nut Roast Wellington

Plant based protein with oyster mushrooms & mixed nuts, wrapped in puff pastry
with Vegetarian or Vegan sides please notify on booking

Venison Bourguignon (gf)

Sourced in Lincolnshire slow cooked with bacon, red wine, garlic & whole baby onions

All served with

Roast potatoes in beef dripping, Brussel sprouts with smoked pancetta & chestnuts, Cauli Cheese, Red Cabbage,
Roasted Carrots & Parsnips, Pigs in Blankets Seasonal Buttered Vegetables & Bone Marrow Gravy

DESSERTS

Kings Head Christmas Sponge Pudding - Brandy custard

Baked Apple Cinnamon Crumble - Vanilla custard (gf,ve*)

Kings Head Cheeseboard - Red onion chutney & artisan biscuits (v)