

# Pre-Order Form

## Christmas Party Booking Terms & Conditions

Booking Name:	
Booking Time:	
Party Size:	
Deposit Paid:	Yes / No
<b>Food Choices</b>	<b>Quantity</b>
Confit Chicken	
Smoked Salmon	
Garden Beetroot	
Roasted Turkey	
Cornish Hake	
Venison Haunch	
Pumpkin Risotto	
Christmas Pudding	
Chocolate Fondant	
Cinnamon Parfait	
<b>Allergies/Dietary Requirements</b>	

### Deposits & Payments

To confirm a booking, we require a £15 per person non-refundable deposit. This secures the booking and is redeemable against your bill on the day of your event. Your booking is not confirmed until the deposit is paid. Full payment for your drinks and meal is payable on the day of the event.

### Cancellations & Booking Amendments

Sometimes things don't always go to plan, and we understand this, however we would appreciate if you let us know as soon as possible if you need to cancel or amend your booking with us.

### Pre-order and Menu Choices

As Christmas is a very busy time, we require a full pre-order at least 1 week in advance of your event date. If you have made a booking less than 7 working days before your event date, you will be required to provide your pre-order within 48 hours.



The Kings Arms Inn  
Montacute

## Christmas Party Menu



[info@thekingsarmsinn.co.uk](mailto:info@thekingsarmsinn.co.uk)

01935 822255

49 Bishopston  
Nr Yeovil  
Somerset  
TA15 6UU

## Amuse-bouche

Moroccan spiced butternut squash & coconut veloute (v) (g/f)

## Starters

Confit chicken, ham hock & trompette mushroom terrine, apple & ginger chutney, pork puffs

Smoked salmon roulade, sauce gribiche, caviar, confit egg yolk (g/f)

Garden beetroot & apple salad, goats cheese mousse, candied walnuts (v) (g/f)

## Mains

Butter roasted turkey, fig & chestnut stuffing, pigs in blankets, confit leg, pan gravy

Cornish hake, curried mussel broth, buttered kale (g/f)

Venison haunch, red cabbage, Jerusalem artichoke puree, Swiss chard, potato fondant (g/f)

Pumpkin risotto, pumpkin seeds, button mushrooms, mascarpone (v)



## Desserts

Homemade Christmas pudding, orange gel, pistachio anglaise, meringue shards

Hot chocolate & marmalade fondant, orange curd, honeycomb, creme fraiche, sorbet, chocolate soil (v)

Cinnamon parfait, apple crisp, apple puree, golden raisins & cranberry compote, puff pastry (v)

**3 courses £28.00**

**2 courses £23.00**

*Amuse-bouche is complimentary with every meal*

## Extras

Mince pies & coffee  
£3.00 per person