The Three Kings, Haddenham

Boxing Day Menu 2026

V = VEGETARIAN
VG = VEGAN
VGA = VEGAN OPTION AVAILABLE
GF = GLUTEN-FREE
GFA = GLUTEN-FREE AVAILABLE
DF = DAIRY-FREE
DFA = DAIRY-FREE AVAILABLE

3 COURSE - £37.50
2 COURSE - £31.50

TO START...

WINTER PARSNIP & CHESTNUT SOUP (V, VGA, GFA, DFA)
A WARMING SOUP OF ROASTED PARSNIPS AND CHESTNUTS, DELICATELY BLENDED WITH AROMATIC HERBS AND ACCOMPANIED BY WARM CRUSTY BREAD.

SMOOTH CHICKEN LIVER PÂTÉ WITH BRANDY (GFA)
A TRADITIONAL CHICKEN LIVER PÂTÉ ENRICHED WITH BRANDY, ACCOMPANIED BY RED ONION MARMALADE, CRISP MELBA TOAST AND A GARNISH OF LIGHTLY DRESSED SALAD LEAVES.

SMOKED SALMON, BEETROOT & HORSERADISH ROULADE (GFA)
DELICATE SCOTTISH SMOKED SALMON ROLLED WITH BEETROOT, HORSERADISH CREAM CHEESE AND FRESH CHIVES, PRESENTED WITH A LIGHTLY DRESSED GREEN SALAD.

CRISPY COD CROQUETTES WITH LEMON & DILL AIOLI (DFA)
GOLDEN, CRISP-COATED COD CROQUETTES ACCOMPANIED BY A REFRESHING LEMON & DILL AIOLI AND A FRESH GARDEN SALAD.

MOZZARELLA, TOMATO & AVOCADO SALAD (V, GFA)
A FRESH COMBINATION OF RIPE TOMATOES, CREAMY AVOCADO AND MOZZARELLA, ARRANGED OVER CRISP MIXED LEAVES AND DRIZZLED WITH A LIGHT BALSAMIC DRESSING.

TO FOLLOW....

10OZ CENTRE-CUT SIRLOIN STEAK (GFA, DFA)
A TENDER 10OZ CENTRE-CUT SIRLOIN STEAK, CHARGRILLED TO YOUR LIKING AND SERVED WITH THICK-CUT CHIPS, GRILLED TOMATO, FLAT MUSHROOM, CRISPY ONION RINGS AND A RICH PEPPERCORN SAUCE.

SLOW-COOKED PORK BELLY WITH CRISPY CRACKLING (GFA, DFA)
SUCCULENT PORK BELLY, SLOW-COOKED UNTIL TENDER AND TOPPED WITH GOLDEN, CRISPY CRACKLING, SERVED WITH BACON-WRAPPED CHIPOLATAS, GOOSE-FAT ROAST POTATOES, SAGE & ONION STUFFING, SEASONAL VEGETABLES, HOMEMADE GRAVY AND A YORKSHIRE PUDDING.

PROSCIUTTO-WRAPPED CHICKEN BALLOTINE (GFA)
TENDER CHICKEN BREAST WRAPPED IN PROSCIUTTO AND FILLED WITH RICOTTA, SPINACH AND A HINT OF LEMON, FINISHED WITH A CREAMY DIJON MUSTARD SAUCE AND SERVED WITH THE CHEF'S CHOICE OF POTATOES AND SEASONAL VEGETABLES.

SLOW-BRAISED LAMB SHANK (GFA, DFA)
TENDER, LOCALLY SOURCED LAMB SHANK, SLOWLY BRAISED WITH ROSEMARY AND THYME, SERVED WITH A RICH RED WINE & SUN-DRIED TOMATO JUS, ACCOMPANIED BY THE CHEF'S CHOICE OF POTATOES AND SEASONAL VEGETABLES.

PAN-SEARED SALMON SUPREME (GFA)
FRESH SALMON FILLET, PAN-SEARED UNTIL GOLDEN AND SERVED ON A BED OF BUTTERED GREEN BEANS, FINISHED WITH A CREAMY LEMON BUTTER SAUCE AND ACCOMPANIED BY THE CHEF'S CHOICE OF POTATOES.

CRANBERRY-GLAZED NUT ROAST (V, VGA, DFA)
A HEARTY COMBINATION OF NUTS AND VEGETABLES, OVEN-BAKED UNTIL GOLDEN AND FINISHED WITH A SWEET CRANBERRY GLAZE, SERVED WITH TRADITIONAL VEGETARIAN TRIMMINGS AND FESTIVE GRAVY.

TO FINISH...

CLASSIC TIRAMISU (V)
AN INDULGENT ITALIAN-STYLE TIRAMISU WITH LAYERS OF COFFEE AND CREAMY FILLING, FINISHED WITH A DUSTING OF COCOA AND SERVED WITH FRESH BERRIES.

SALTED PISTACHIO SEMIFREDDO
SILKY PISTACHIO SEMIFREDDO WITH A DELICATE HINT OF SEA SALT, FINISHED WITH WHITE CHOCOLATE CURLS AND SERVED WITH FRESH STRAWBERRIES.

STICKY TOFFEE PUDDING (V)
A CLASSIC BRITISH FAVOURITE — SOFT SPONGE PUDDING WITH STICKY TOFFEE SAUCE, SERVED WITH YOUR CHOICE OF CUSTARD OR VANILLA ICE CREAM.

HONEYCOMB CHEESECAKE (V)
A SMOOTH AND CREAMY CHEESECAKE INFUSED WITH GOLDEN HONEYCOMB PIECES, SET ON A CRUNCHY BISCUIT BASE AND SERVED WITH VANILLA ICE CREAM.

HOMEMADE VEGAN APPLE & PEAR CRUMBLE (VG, DFA, GFA)
A COMFORTING BLEND OF SWEET APPLES AND PEARS BAKED WITH A GOLDEN OAT CRUMBLE TOPPING, SERVED WARM WITH VEGAN VANILLA ICE CREAM OR REFRESHING LEMON SORBET.

PLEASE NOTE THAT SOME OF OUR FISH DISHES MAY CONTAIN BONES. WE DON'T COOK FAST FOOD — WE COOK GOOD FOOD, AS FAST AS WE CAN! YOUR PATIENCE IS ALWAYS APPRECIATED. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER WHEN PLACING YOUR ORDER.