

Three Courses for £36.50
Two Courses for £30.50



The Three Kings, Haddenham **Boxing Day Menu 2025**

V = Vegetarian
Vg = Vegan
VgA = Vegan
option available
GF = Gluten-free
|GFA = Gluten-
free available
DF = Dairy-free
DFA = Dairy-free
available

To Start...

Soup of the Day (V, GFA, DFA, VgA)

Served with crusty garlic bread and butter.

Duck, Chicken & Pistachio Terrine with Fig & Date Relish (GFA, DFA)

A coarse-cut terrine of duck and chicken layered with pistachios and aromatic herbs, served with a rich fig & date relish, lightly dressed salad leaves, and toasted melba.

Crispy Cod Croquettes with Lemon & Dill Mayonnaise (DFA)

Lightly breaded cod croquettes, fried to golden perfection and served with a zesty lemon & dill mayonnaise and a seasonal leaf salad.

Goat's Cheese & Spinach Roulade (V, GFA)

A smooth and creamy roulade of goat's cheese layered with fresh spinach, served with a crisp rocket salad and a vibrant red pepper tapenade.

Smoked Chicken, Sun-Blushed Tomato & Avocado Salad (GFA, DFA)

Slices of smoked chicken breast with diced avocado and sun-blushed tomatoes, served on a bed of mixed leaves and finished with a wholegrain honey mustard dressing.

To Follow....

10oz Centre-Cut Sirloin Steak (GFA, DFA)

Chargrilled to your liking and served with thick-cut chips, grilled tomato, flat mushroom, crispy onion rings, and a rich peppercorn sauce.

Chorizo & Herb Stuffed Porchetta Roulade (GFA, DFA)

Succulent pork belly rolled with spicy chorizo, prosciutto, fennel, Parmesan, and aromatic herbs, slow-roasted to crispy perfection and served with a red wine gravy, chef's choice of potatoes, and seasonal vegetables.

Prosciutto-Wrapped Chicken Ballotine (GFA)

Succulent chicken breast wrapped in prosciutto and stuffed with ricotta, spinach, and a hint of lemon, finished in 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 slow-braised with rosemary and thyme, served in a rich red wine and 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 to golden perfection, served on a bed of buttered green beans and finished with a creamy lemon butter sauce, accompanied by the chef's choice of potatoes.

Cranberry Glazed Nut Roast (V, VgA, DFA)

A hearty blend of nuts and vegetables baked to perfection and finished with a sweet cranberry glaze, served with vegetarian trimmings and festive gravy.

To Finish...

Fresh Dairy Cream Profiteroles (V)

Light choux pastry filled with fresh cream and served with a warm Belgian chocolate sauce.

Homemade Chocolate Brownie (V)

A rich, indulgent chocolate brownie served warm with chocolate sauce and vanilla ice cream.

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.

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