

Ⓢ **The Three Kings, Haddenham** Ⓢ

Festive

MENU

3 COURSE £32.50

2 COURSE £26.00

AVAILABLE FROM 1ST DECEMBER TO 24TH DECEMBER

STARTERS

LEEK AND POTATO SOUP (V)

(A smooth and creamy blend of tender leeks and potatoes, served warm with crusty bread for a comforting start to your festive meal.)

PRAWN, AVOCADO & CRAYFISH COCKTAIL

(Fresh prawns and crayfish in a tangy Marie Rose sauce, elegantly served on a bed of crisp iceberg lettuce.)

GRESSINGHAM DUCK CROQUETTES

(Crispy croquettes made with Gressingham duck, served with celeriac remoulade, garnished salad, and a side of hoisin sauce.)

HONEY GLAZED HAM HOCK PEA TERRINE

(Flavourful ham hock and pea terrine, served with a fresh green salad, chutney, and melba toast.)

BAKED GOATS CHEESE (V)

(Creamy baked goats cheese drizzled with sweet pepper tapenade, served on toasted sourdough bread.)

MAINS

TRADITIONAL ROAST TURKEY

(Locally Sourced Free Range Roast Turkey Breast Served with Chipolatas wrapped in Bacon, Goose Fat Potatoes, Sage and Onion Stuffing, Seasonal Vegetables, Homemade Gravy, Yorkshire Pudding & Cranberry Sauce.)

ROASTED STRIP LOIN OF BEEF

(Tender strip loin of beef, expertly roasted and served with crispy bacon-wrapped chipolatas, goose fat roast potatoes, savoury sage and onion stuffing, seasonal vegetables, homemade gravy, Yorkshire pudding, and a zesty horseradish sauce.)

PAN ROASTED LAMB RUMP

(Succulent lamb rump, pan-roasted to medium perfection, served with a fragrant rosemary and red wine jus. Accompanied by crispy bacon-wrapped chipolatas, goose fat roast potatoes, sage and onion stuffing, seasonal vegetables, and a fluffy Yorkshire pudding)

CHORIZO & HERBS STUFFED PORCHETTA ROULADE

(Succulent Pork Belly rolled with Spicy Chorizo, Aromatic Herbs, Gravy and slow roasted to Crispy Perfection served with All Christmas Trimmings)

PAN SEARED SALMON SUPREME

(Fresh salmon, perfectly pan-seared and drizzled with rich hollandaise sauce, served on a bed of tender asparagus and complemented by all the festive trimmings.)

CRANBERRY GLAZED NUT ROAST (V)

(A hearty blend of nuts and vegetables, baked to perfection and finished with a sweet cranberry glaze Served with Vegetarian & Christmas vegetarian trimming.)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)

(A classic Christmas pudding, served with your choice of rich brandy sauce or fresh cream.)

TREACLE SPONGE PUDDING (V)

(A delightful treacle sponge, served warm with ice cream or creamy custard.)

HONEYCOMB GOLDEN NUGGET CHEESECAKE (V)

(Rich and creamy honeycomb cheesecake topped with a luscious white chocolate sauce and accompanied by ice cream.)

STRAWBERRY & PROSECCO TORTE (V)

(A light and fruity torte infused with Prosecco, served with sweet strawberry sauce and ice cream.)

VEGAN & GLUTEN-FREE OPTIONS AVAILABLE

DIETARY INFORMATION

Please inform our team of any dietary requirements when placing your order.

Full allergen information for our dishes is available upon request—just ask a member of our staff.

Please note that our fish dishes may contain bones, and all our meals are cooked to order.

We appreciate your patience. If you have any allergies, please let your server know while ordering.

All dishes are subject to availability, and a £10 deposit is required for each person when booking in advance.

BOOKING FORM

Please hand this form to a member of our staff or post it to us and we'll contact you to confirm your booking. If you'd prefer, you can phone us during normal pub opening hours.

DATE OF PARTY TIME OF PARTY

TOTAL IN PARTY ADULT CHILDREN (UNDER 12)

ORGANISER

NAME OF PARTY

ADDRESS

POSTCODE TEL/MOBILE

EMAIL ADDRESS

STARTERS (write name of dish)	NUMBER OF ORDERS
MAIN COURSE (write name of dish)	NUMBER OF ORDERS
DESSERTS (write name of dish)	NUMBER OF ORDERS
OTHERS (please specify)	NUMBER OF ORDERS

We'd love to see you again and hope that you won't mind us sending you some great offers and little treats. Don't forget, we are your friends. We wouldn't pass your details on if you asked us not to. Please let us know your preferred method(s) of contact: Email Phone Mail

If you'd prefer not to hear from us again, we'll be sad, but we'll understand, please tick here

PLEASE NOTE
 Once we have received your booking form, we will contact you to confirm. We will require a non-refundable deposit of £10 per person to guarantee your booking. If this is not paid within 7 days of confirmation, your booking will be cancelled. Credit/Debit cards or personal cheque with appropriate banker cards are acceptable. All menu items are subject to availability. We cannot guarantee that our dishes are 100% nut-free. Please ask a member of staff before ordering if you have any particular allergies or concerns. Prices include VAT at the current rate.