



*The*  
**KINGS HEAD**

# Set Dining Menu

2 COURSE - £25.50

3 COURSE - £32.95

ADD ON A CHEESE BOARD  
£9.00 per person

ASK ABOUT ADDING  
TEA & COFFEE





# Dining

Please select one starter, main and pudding which all your guests will have.  
We will then cater for any dietary/allergen requirements separately.

## TO START

### **Meat Based**

Chicken liver pâté, caramelised onion jam, cornichons, toasted sourdough

### **Fish Based**

Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

### **Plant-Based/ Dairy/Wheat-Free**

Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)

### **Soups**

Roasted tomato soup, basil oil (v)

All soups come with bread and butter but can be plant based and gluten free  
by removing the bread and whipped butter

## MAINS

### **Meat Based**

Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce  
Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus

### **Fish Based**

Pan-fried salmon, leek and potato cake, spinach and dill cream sauce

### **Plant-Based/ Dairy/Wheat-Free**

Jerusalem artichoke risotto, sunflower seeds, chickpea & candied olive crumb (pb)

## TREATS TO FINISH

### **Comforting Puds**

Bakewell tart, crème anglaise (v)

### **Fruity**

Lemon posset, homemade shortbread (v)

### **Plant-Based/ Dairy/Wheat-Free**

Eton mess (pb)

## TO INDULGE

British cheeseboard

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Waterloo Brie,  
Smoked Applewood, quince, fruit, artisan crackers

Glass of port



# The King's Head

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