



The Kings Arms

Valentine's Day February 14th

3 Courses £35.00

Local "Breadport" Artisan Breads £2.00	Roasted Chorizo Strips £3.00
Humous and Veggie Nibbles £3.50	Tempura Prawn with Chili Dip £1.75 each
Mixed Marinated Dorset Sourced Olives £2.50	Tempura Vegetables £3.50

Starters

Asian Beef Salad Seared strips of beef, chilli garlic and ginger Served with Asian salad and dressing	Seared Scallops Creamy smoked cauliflower puree, pickled cauliflower Seared aubergine and golden raisins (supplement £3.50)
Alex's Twice Baked Cheese Soufflé with glazed cheddar cheese (v) Add smoked haddock £2.00	Smoked Salmon Cannelloni A leaf of smoked salmon filled with smoked salmon mousse Served on an avocado and tomato salsa, lemon dressing
Crispy Crab Crumpet Fresh toasted crumpet with crab butter, Topped with potted crab, poached egg and hollandaise	Pear Walnut and Blue Poached pear, caramelized walnut and I.O.W. blue cheese Mixed leaf salad and a house dressing
Kings Charcuterie Coarse country terrine, with cured meats Pickles toast and salad	New Forest Mushrooms Served on toasted sour dough with wilted spinach And a soft poached egg, dressed with truffle dressing

Mains

Mustard Glazed Ham Hock Slow poached ham hock, basted with mustard Then roast served with braised cabbage	Sri Lankan Style Curried Vegetable Coconut base lightly curried vegetables Fried rice, chilli extras and cashews
Aged 8 ounce Sirloin Steak Served with salad and fries Upgrade to fillet steak (supplement £10.00)	Fillet of Sea Bream Seared fillet of sea bream, wilted spinach Fregola pasta, prawns and mushrooms
Chicken Prawns and Lobster Plump chicken breast, sautéed with prawns Lobster sauce	Hake and Ham Fillet of hake wrapped in prosciutto, roast Served with a shellfish and pea marinere
Calves Liver Seared calves liver served with a red wine sauce And creamy mashed potato	Battered Fish and Chips Served with smashed peas, tartar sauce Fat chips and sarsons

Desserts

Sticky Toffee Pudding Warm sticky toffee pudding drenched in caramel Served with salted caramel ice cream	Rhubarb and Ginger Coupe Early forced rhubarb, ginger ice cream, Chantilly cream And ginger crumb
Warm Chocolate Fondant Raspberry sorbet	Crepes Suzette Classic crepes, Grand Marnier sauce
Terrine of White Chocolate and Strawberries Creamy white chocolate spiked with strawberries Coated in praline served on strawberry sauce	Passion Fruit Trifle Layers of sponge, passion fruit jelly Cream and passion fruit sorbet
A selection of three local cheeses Supplement of £2.50	Have an extra course - 5 Cheeses to share after or before dessert Supplement of £7.50 per couple

