



Christmas Day Tasting Menu

at GA KingsX

5 Courses | £95 per person

A festive tasting experience celebrating the finest seasonal ingredients.

Amuse-Bouche

Choose one:

Lobster Poached in Seaweed Butter (GF)
Apple, Cucumber & Mint Gel, Crispy Prawn Cracker

Bourbon-Caramelised Onion Tartlet (PB)
Fig Jam, Aged Balsamic Pearls

Starters

Choose one:

Juniper & Black Pepper Cured Venison Carpaccio (GF)
Blackberry, Parsnip Crisp, Chocolate Soil, Smoked Oil

Gin-Cured Chalk Stream Trout (GF)
Horseradish Emulsion, Compressed Cucumber, Dill Oil

Heirloom Beetroot Tartare (PB available)
Walnut Emulsion, Forest Berry Gel, Sourdough Crisp

Palate Cleanser

Apple & Lemongrass Granita (PB, GF)

Main Courses

Choose one:

Roast Turkey or Duck Breast (GF)
Potato Mousseline, Brussels Sprouts, Honey-Glazed Carrots, Apple & Red Wine Jus

Sea Bream (GF)
Saffron Seafood Bouillabaisse, Seasonal Herbs

Farro Grain & Squash Risotto (PB)
Chestnuts, King Oyster Mushroom "Scallop", Chive Oil, Mushroom Espuma

Desserts

Choose one:

Chocolate & Sea Salt Tart (GF, V)
Caramel Ice Cream

Christmas Pudding Rum Baba (V)
Spiced Rum Syrup, Gingerbread Crumble, Brown Butter Chantilly Cream

Roasted Chestnut Mont Blanc (PB)
Coconut Chantilly

Petit Fours

Homemade Chocolate Truffles (V)

(V) Vegetarian, (PB) Plant Based, GF (Gluten Free)

*Some of our menu items may contain various allergens - please ask a member of staff.
Fish is locally sourced. A discretionary 12.5% service charge will be added to your bill.*