

# MAGICAL WINTER NIGHTS

## THE KINGS ARMS EGHAM

2 courses 27.5 | 3 courses 32.5

### TO START

Molten Fondue (to share)

Chateau de la Roche and raclette fondue, crunchy apple, roasted cauliflower, romanesco, sauteed potatoes, sourdough bites and cornichons v \*gf

### THE MAIN EVENT

Truffle & wild mushroom Tartiflette, winter leaf salad, mustard vinaigrette v gf

8-hour slow braised shoulder of beef bourguignon, beef fat carrot, horseradish potato, smoked streaky bacon gf

Scottish smoked haddock Arnold Bennett, potato and parmesan gratin

### TO FINISH (to share)

Baked Alaska flambe, wild Morello cherries in Kirsch, dark chocolate, cherry gelato v

v = vegetarian ve = vegan gf = gluten free \*ve = vegetarian, can be adapted to vegan on request \*gf = can be adapted to gluten free on request

Please inform us if you have any dietary or allergen requirements.  
An optional 12.5% service charge will be added to your bill.