



THE KING'S HEAD
GOSFIELD

Festive Menu 2025

Starters

Vegan Nduja Arancini (VG)

Cranberry Bloody Mary Ketchup

Suffolk Pork Belly Bites (GF) (DF)

Orange & Fennel, Bitter Leaves

Prawn & Crayfish Cocktail

Mini Loaf

Williams Pear (GF) (N) (VG)

Vegan Feta, Pomegranate, Baby leaves, Walnuts

Desserts

Figgy Pudding (N)

Brandy Sauce

Vegan Cheesecake (VG)

Spiced Clementine Compote

Egg Nog Affogato (N) (VG)

Almond Biscotti

Chocolate Fondant (V)

Apricot Gel

Trio of Ice Cream or Sorbet (V) (GF)

Cheese Board (£4 supplement) (V)

Wookey Hole Cheddar, French Brie,
Long Clawson Stilton

Mains

Bronze Turkey (N)

Sage & Apricot Stuffing, Roasties, Parsnips &
Carrots, Pig's in Blankets, Shredded Brussel
Sprouts, Turkey Gravy

Confit Gressingham Duck Leg (GF)

Braised Red Cabbage, Fondant Potato, Black Cherry

**Butternut Squash, Sage &
Cranberry Open Pie (VG)**

Smashed Roasties

Pan Roasted Salmon (GF)

Leek & Pea Crushed Potatoes, Capers, Green Sauce,
Roasted Roots

Festive King's Burger (N)

Wild Boar Burger, Roast Turkey, Stuffing, Bacon,
Smoked Cheddar, Port & Cranberry Sauce,
Roast Potatoes, Gravy

2 Courses £34

3 Courses £39

PRE BOOK ONLY

1st December –
23rd December 2025

Monday – Saturday Only

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts (VG) Vegan

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who will be delighted to assist.
All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill on parties of 5 or more.