



## Christmas Menu

Per  
Person  
£

Two Courses

31

Three Courses

34

### Starter

#### Celeriac & Roast Artichoke Soup | vg, gf

A lightly aerated roast celeriac soup, covering confit and barbecued Jerusalem artichokes, with a black garlic glaze, pickled artichokes, truffles and grated nutmeg

#### Pheasant Ragù & Christmas Pudding Pasta | n

Hand cut pasta flavoured with Christmas pudding spices and glazed in a chestnut emulsion, filled with a slow-cooked ragù of smoked pheasant, dried fruits and red wine. Finished with shaved chestnuts, pickled damson and grated, frozen goose liver

#### Christmas Tree Cured Sea Trout | n

Wild sea trout cured in a fragrant mix of douglas fir, also known as Christmas tree. Dressed with a Scots pine oil and trout caviar, with fresh dill and cultured cream, served with a warm, grilled sourdough muffin

#### Turkey & Smoked Bacon Pâté en Croûte | n

Meaning "pie in crust", a speciality of our kitchen, this one is a take on a classic roast turkey. A filling made from turkey legs, roasted chicken skin, smoked bacon, cranberry and pistachio, seasoned with a stuffing seasoning. Served with a cranberry chutney, chestnut mustard and mizuna leaves

### Main

#### Guinea Fowl & Bread Sauce

A supreme of guinea fowl cooked over the barbeque with a rich bread sauce made from festive pastries and caramelised onions. Served with fresh red currants, grilled red cabbage, a sausage of the legs and a sage and onion pastry sauce

#### Venison Mince Pie & Pickled Walnut | n

Traditionally, mince pies were a savoury item, made from minced meat, spices and dried fruits and were very popular during Victorian Britain. Here, ours is a version of a recipe from 1851, similar to a pork pie, consisting of venison, dried fruit and smoked bacon, wrapped in hot water pastry, sat on a pickled walnut prune pontac sauce and served with "Yorkshire Sauce", another traditional recipe from the 1800s, made using game stock, Henderson's relish, port and fresh thyme

+5

#### Roast Potato Terrine & Glazed Parsnip | vg, gf, n

A crisp terrine made from layers of slow cooked potato and parsnips, seasoned with our stuffing seasoning, sat in an airy sauce of roasted carrot and juniper. With hispi cabbage bound with black truffle butter and a confit parsnip glazed in "Sourmite", a spread made from sourdough bread

#### Coley With Sprouts, Chestnuts & 'Bacon' | gf, n, s

Sustainably caught coley, served with smoked eel, affectionately named by our kitchen team as "river bacon". Served with a puree of grilled chestnut and celeriac, lightly cooked sprout tops, grilled brussel sprouts and a sauce of smoked eel bones, mussels, creme fraiche and vermouth

v – vegetarian, vg – vegan, vgo – vegan option, gf – gluten-free, gfo – gluten free option, n – contains nuts, s – contains shellfish  
Please speak to your server if you have any allergies and we will try and accommodate where possible.

Prices are in GBP and include VAT. Kino is cashless – payment is accepted by credit or debit card only.  
Kino is part of Opera North, a registered charity. Any profit we make is put directly back into making music and creating extraordinary experiences for people across the North of England.

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## Side

Roast Potato | vgo, gf +5.5  
Classic Hasselback potato, cooked with Thirkleby duck fat and a stuffing seasoning. Topped with crispy duck skin and sage

Beef Tomato | vgo, gfo +5  
Organic beef tomato from the Isle of Wight, compressed in a vinaigrette of Yorkshire strawberries and rapeseed oil from Collingham. Topped with toasted bay leaf ricotta, fresh herbs and crackers made from our sourdough starter

## Dessert

Mince Pie Donuts | v  
Freshly made yeasted donuts filled with a jam made from our own mince pie filling and blackcurrants. Rolled in a douglas fir sherbet and sat in a chilled pastry custard

Baked Alaska | gf, n  
Our version of a classic British dessert. Parfait, ice cream, meringue, compote and sponge with the flavours changing seasonally. Please ask your server for today's flavour

Coffee, Chocolate & Burnt Orange Trifle | vg, gf  
Using spent or "waste" coffee grounds from Kino and the Howard Opera Centre, we create custards, sponges, syrups and sorbets that come together in a take on a classic trifle. With a chocolate and grilled mandarin ganache, bucks fizz sorbet and douglas fir aéro

Mince Pie & Cheese +2  
Freshly baked mince pies, flavoured with wild spices and dried fruits, served warm with well-tempered Northern Blue Cheese

Seasonal Cheese Selection +3  
A selection of three artisanal cheeses, changing seasonally, curated for us by Chris from Harvey & Brockless. Served with crackers and preserves

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