



Christmas Menu

Per
Person
£

Two Courses £31
Three Courses £34

31
34

Starter

Celeriac & Roast Artichoke Soup | vg, gf

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

Christmas Pudding Raviolo | n

Hand cut pasta flavoured with Christmas pudding spices & glazed in a brandy butter, filled with a slowly cooked ragu of smoked pheasant, dried fruits & red wine. Finished with damsons and a sauce of pheasant stock & duck liver

Christmas Tree Cured Sea Trout | gfo

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 dill and cultured cream, served with a warm, grilled sourdough muffin

Turkey & Smoked Bacon Pâté en Croûte | n

Meaning "pie in crust", a favourite 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 & pistachio, seasoned with a stuffing seasoning. With a cranberry chutney, apricot mustard & bitter leaves

Main

Guinea Fowl & Festive Bake Gravy | gfo

A supreme of guinea fowl cooked over the barbeque, with a sausage made from the legs, braised red cabbage, fresh red currants and a festive bake gravy

Venison Mince Pie & Pickled Walnut | n

Traditionally, mince pies were a savoury item, made from minced meat, spices & 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 & 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 & fresh thyme

+5

Roast Potato Terrine & Glazed Parsnip | gfo, vg, n

A crisp terrine made from layers of slow cooked potato & parsnips, seasoned with our stuffing seasoning. Parsnip & maitake mushroom glazed in a sauce we make from brewers wort from our friends at Kirkstall and Zapato breweries. With a sauce of roasted carrot & juniper, walnut ketchup & crispy parsnips

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

Sustainably caught coley, with a cannelloni of coley mousse & smoked eel, affectionately named by our kitchen as "river bacon", with smoked chestnut puree, grilled sprout leaves and a sauce of smoked eel bones, mussel & lovage

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 | gf, vgo** +5.5
Classic Hasselback potato, cooked with Thirkleby duck fat and a stuffing seasoning. Topped with crispy duck skin
- Pumpkin & Walnut | vg, n** +5
Organic pumpkin roasted with walnut oil, with truffle cream cheese, roasted & pickled walnuts, fried pumpkin seeds & crispy sage. Organic pumpkin roasted with walnut oil, with truffle cream cheese, roasted & pickled walnuts, fried pumpkin seeds & crispy sage

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 Du Jour | gf, n**
Our version of a classic British dessert, parfait, ice cream, meringue, compote and sponge with the flavours changing seasonally based on what is available to us and good at the time. Please ask your server for today's flavour
- Coffee, Chocolate & Burnt Orange Trifle | v, gf**
Using spent or "waste" coffee grounds from kino & the Howard Opera Centre, we create custards, sponges, syrups and sorbets that come together in a take on a classic trifle. With a chocolate & burnt orange ganache, bucks fizz sorbet & douglas fir aero
- Mince Pie & Cheese** +2
Freshly baked mince pies, flavoured with wild spices and dried fruits, served warm with Yoredale Wenslydale 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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