



# THE QUEENS ARMS

CHRISTMAS MENU 2017

3 COURSE £33.50

Roasted pumpkin & chestnut soup (v)  
Ham hock terrine, piccalilli, dressed leaves, toast  
Roquefort salad with pear, chicory & walnut oil(v)  
Scottish smoked salmon, beetroot crème fraîche, blinis & lemon

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Butternut, spinach & goat cheese wellington, fondant potatoes, green beans (v)  
Homemade fish & prawn pie, buttered winter greens  
Norfolk turkey breast, sage & onion stuffing, roast potatoes, pigs in blankets  
Roast leg of British lamb, mash potato & green beans, red wine jus

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Traditional Christmas pudding, brandy sauce (v)  
Baileys & chocolate cheese cake, berries compote (v)  
Raspberry sorbet (v)(vegan)  
Cheese plate, quince jelly & biscuits

A discretionary 12.5% service charge will be added to your table

All dishes marked (V) are vegetarian. Allergen information is available on request from the team. Many of our dishes can be prepared with a healthy diet in mind - if you have a preferred cooking method or any particular dietary requirements please feel free to ask. We will do our very best to oblige.