



THE QUEENS ARMS

CHRISTMAS MENU 2018

3 COURSE £34.50

Celeriac & chestnut soup, parsnip crisp (v)

Ham hock terrine, piccalilli, dressed leaves, toast

Warm pumpkin, feta & pomegranate salad (v)

Cured Scottish salmon & beetroot gravadlax, celeriac remoulade

Butternut, spinach & goat cheese wellington, fondant potatoes, green beans (v)

Pan-fried sea bream fillet, grilled tiger prawn, sautéed potato, garlic butter

Lincolnshire turkey breast, sage & onion stuffing, roast potatoes, pigs in blankets

Braised lamb shank, mash potato, green beans, red wine jus

Traditional Christmas pudding, brandy sauce (v)

Baked chocolate & Amaretto cheesecake, Bailey's Chantilly cream (v)

Raspberry sorbet (vegan)

Cheese plate, quince jelly, grapes & biscuits

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

All dishes marked (v) are vegetarian friendly.

Allergen information is available on request from the team for all dishes.

Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies.