

THE QUEENS

CHRISTMAS 2018

PARTY MENU

3 courses 26.5

Spiced cauliflower soup (v)
Goats curd, caramelised onion tart (v)
Beetroot cured salmon, sour cream
Ham hock terrine, pea puree & pickled radish salad

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Crispy gnocchi, roast squash & Jerusalem artichoke veloute, toasted almonds (v)
Pan-fried fillet of sea bass, clams, roast fennel & chickpea broth
Lincolnshire turkey breast wrapped in bacon, crispy rosemary potatoes,
braised red cabbage & carrots
Herb crusted pork tenderloin, mustard mash, savoy cabbage

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Traditional Christmas pudding, brandy custard (v)
Sticky toffee pudding, vanilla ice cream (v)
White wine poached pear, pistachio ice cream (v)
Stilton, grape chutney & oat cakes

A discretionary service charge of 12.5% will be added to bill. This goes directly to our team
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.