



THE QUEENS

Christmas plans at The Queens

Hello,

It only seems like yesterday when we were tidying away last year's Christmas decorations, and before you know it we'll be trying to find them again.

Accordingly, and in the optimistic spirit of trying to keep a grip on things, here is our Christmas menu for 2019.

Our Christmas menu runs from Monday 18th November until Tuesday 24th December 2019. Turkey, with all the traditional festive accompaniments, is of course at the heart of the show, but there are plenty of exciting alternatives to please and tempt.

We do hope we'll see you.

All the best,

The Queens team

For For Christmas booking enquiries, please call: 020 8340 2031
or email: queens@foodandfuel.co.uk

Opening times over the Christmas Season

	Open	Food Served
Christmas Eve	12 noon - 11pm	12 noon - 10pm
Christmas Day	12 noon - 4pm	12 noon - 4pm
Boxing Day	12 noon - midnight	12 noon - 10pm
New Year's Eve Day	12 noon - 3pm	12 noon - 3pm
New Year's Eve Night	6pm - 2am	6pm - 11pm
New Year's Day	12 noon - 11pm	12 noon - 9pm

Private Parties

If you have a slightly bigger party and are looking for a private space to celebrate the festive season, we have an area of the pub we can section off just for you. Suitable for groups from 15 to 40 this can be reserved throughout December. For more information and availability, please get in touch.

Christmas Menu 2019

2 courses £23.50 - 3 courses £29.50

Starters

Roast iron bark pumpkin soup with
chilli & lime coconut cream (ve)

Deep fried brie with pickled cranberries
& watercress salad (v)

Chicken liver & brandy parfait with apricot chutney
& sour dough toast

Cured Scottish salmon with lime, coriander
& crushed avocado



Mains

Roast turkey with chestnut stuffing, pigs in blankets
& all the trimmings

Crispy gnocchi with wild mushrooms, roast Jerusalem
artichoke, celeriac puree, truffle oil & cavolo nero (ve)

Braised feather of beef bourguignon with Dijon mustard mash
& kale

Pan fried seabass fillet with mussels and pink firs in a
samphire & chive broth



Desserts

Christmas pudding & brandy sauce

Lemon cheesecake, blackcurrant sorbet
& crystallised ginger granola

Chocolate brownie, caramelised oranges
& vanilla ice cream (ve)

Cheese selection, quince jelly & oak cakes

Christmas Day Menu 2019

£80 per head

Starters

Celeriac soup, truffle oil, chestnut shavings & toast (ve)

Pan fried scallops, cauliflower puree, chorizo butter
& red amaranth

Duck liver parfait, damson and plum jelly & toasted brioche



Mains

Wild mushroom pithivier, Brussels tops,
roast butternut squash, sage & Madeira sauce (ve)

Roast turkey, chestnut stuffing, pigs in blanket, roast potatoes,
roast carrots, parsnips, Brussels sprouts & gravy

12oz cote de boeuf, triple cooked chips,
baby leaves & peppercorn sauce



Desserts

Christmas pudding & brandy custard

White and dark chocolate cheesecake & berry compote

Cheese selection, quince jelly & oak cakes



Gift vouchers

If you would like to give a meal with us as a present,
you can now purchase gift vouchers,
please visit our website or ask at the bar.

A discretionary service charge of 12.5% will be added to tables of 6 or more. This goes directly to our team.

All dishes marked (v) are vegetarian. While many of our dishes are made using gluten free ingredients they are not prepared in a gluten-free environment. Allergen information is available on request from the team, however our freshly prepared food is made in a busy kitchen that is not an allergen-free environment, as such we are unable to guarantee that dishes do not contain trace amounts of allergens. If you have a preferred cooking method or any particular dietary requirements please feel free to ask.