



The Queens Christmas Lunch Menu

(available from 1st to 24th December)

To Begin

Christmas Clementine, Carrot & Coriander Soup (v) (g)

Prawn, Melon & Cucumber Cocktail (g)

*Roasted Honeyed Duck Leg, Marmalade Syrup on a Chicory
& Preserved Lemon Salad (g)*

Our Mains

Ginger Beer & Tangerine Baked Gammon, Parsley & Chestnut sauce (g)

*Roasted Escalope of Turkey Filled With a Winter Stuffing
Goose Fat Roast Potatoes, Roast Parsnips, Pigs in Blankets, Turkey Gravy*

Fig & Manchego Tart, Roasted Winter Vegetables, Dill & Champagne Sauce (v)

Pollock, Smoked Haddock & Salmon Pie with Cheddar Mash Topping

To Follow

*Trio of Christmas
(Homemade Pudding, Mini Mince Pie, Yule Log)*

Eggnog Crème Brulee with Winter Gingerbread Man (gr)

Winter Berry Tart Topped With Pistachio Ice Cream



All of our food is cooked fresh to order. Chris, Jonathan and Justine thank you for your patience

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)

(v) = vegetarian; (g) = gluten free; (gr) = gluten free on request; (ch) = half price child portion available



**All of us at The Queens
wish you a very
Happy Christmas and all the
best for 2016**

Two courses – £12.95; Three courses – £15.95

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