



# The Queens Christmas Menu

(available from 1<sup>st</sup> to 24<sup>th</sup> December)

## To Begin

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

*Sloe Gin Marinated Venison Carpaccio, Pomegranate & Date Salad (g)*

*Lobster, Melon & Cucumber Cocktail (g)*

*Roasted Chestnut & Stilton Orzotto with Roasted Squash & Port Sauce (v) (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)*

*Herb Crusted Onglet of Beef, Horseradish & Leek Potato Cake,  
Wild Mushroom & Port Jus*

*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*

**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

## To Follow

*Ferroche Chocolate Fondant, White chocolate Ice Cream*

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

*Panettone Bread & Butter Pudding, Spiced Vanilla Custard*

*Eggnog Crème Brulee with Winter Gingerbread Man (gr)*

*Winter Berry Tart Topped With Pistachio Ice Cream*

*Two courses – 19.95; Three courses – 24.95*



## Dessert Wines & Port

Concha y Toro Late Harvest Sauvignon Blanc Maule Valley, Chile (37.5cl) <i>Mushroom and honey alongside flowers and fruit</i>	13.95
Brown Brothers Late Harvest Orange Muscat & Flora Victoria, Australia (37.5cl) <i>Very sweet and rich</i>	16.95
Sauternes Les Garonnelles Lucien Lurton et Fils, France (37.5cl)	19.95

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



# The Queens Christmas Menu

(available from 1<sup>st</sup> to 24<sup>th</sup> December)

*Luxurious, sticky sweet wine*

Sandeman Ruby Port (50ml)

2.40

Sandeman Tawny Port (50ml)

2.70

**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