



The Queens Boxing Day Lunch Menu

26th December 2018

To Begin

Creamy Smoked Salmon, Leek & Potato Soup (gr)

Chicken Liver & Raisin Pate with toasted Sourdough & Spiced Apple Chutney

Bubble & Squeak Potato Cake topped with Poached Egg & Hollandaise Sauce (v)

Halloumi Fries served with Dressed Leaves, Chilli Jam & Sour Cream Dips (v)

Our Boxing Day Mains

Roast Local Venison (g)

Slow Braised Pork Belly (g)

both served with Roast Potatoes, Gratin Potato's, Sprouts, Braised Onions, Carrots, Parsnips and Finished in a Red Current & Rosemary Gravy (gr)

Beer Battered Monkfish, Minted Crushed Peas, Chunky Chips
& Homemade Tartare Sauce (gr)

Brie & Cranberry Parcels with a Wild Mushroom Sauce (v)

To Follow

Maple Plum & Almond Crumble with Vanilla Custard

Ferrero Rocher Chocolate Fondant

Eggnog Crème Brulee and a warm Mince Pie

Local Ice Creams & Sorbets

A selection of Local and International Cheese and Biscuits

2 Courses – £19.00 3 Courses - £24.00

(Meals for children under the age of 12 are half-price)

All of our food is cooked fresh to order. Chef Chris and his team thank you for your patience

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 not included, but much appreciated when given !

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

