



THE QUEEN'S 2020 FESTIVE MENU

TO BEGIN

Creamy White Onion Soup
topped with Roasted Chestnuts and served with Crusty Bread

Pan-fried Scallops and Black Pudding Puree
with crispy Pork Belly, Green Peas and Pea Shoots

Duck Liver & Port Parfait
wrapped in Parma Ham, and served with homemade Chutney, Watercress and Crusty Bread

Grilled Asparagus with Blue Cheese Brulee
served with a Poached Egg and Hollandaise Foam



OUR MAINS

Roasted Bronze Turkey Breast
*Pigs in Blankets, Sausagemeat Stuffing, Roasted Potatoes, Roast Parsnips,
Sautéed Sprouts with Chestnuts and Bacon, and a rich Jus*

Homemade Festive Nut Roast
*Roasted Potatoes, Roast Parsnips, Sautéed Sprouts with Chestnuts,
Seasonal Vegetables and Vegetable Gravy*

Roast Topside of Beef with Yorkshire Pudding
*Roasted Potatoes, Roast Parsnips, Sautéed Sprouts with Chestnuts,
Seasonal Vegetables, and a Red Wine Jus*

Pan Fried Salmon Fillet with Beurre Noisette
Green Beans tossed with Shallots, Sautéed New Potatoes, and a Lemon Parsley Sauce



TO FOLLOW

Homemade Christmas Pudding
with Brandy Sauce

Christmas Crème Brulee
served with Mince Pie Sorbet

Cheeseboard (£2.00 supplement)
*Traditional Festive Cheeses with Biscuits, Celery Sticks
Homemade Chutney and Walnuts*

Lunch: Two courses - £17.00; Three courses - £21.50
Dinner: Two courses - £22.00; Three courses - £27.50