

All served  
with a glass of  
fizz



# THE QUEENS HEAD

# Christmas

*festive set menu*  
*2 courses 26.95 or 3 courses 29.95*

## APPETIZER

- Salmon, Prawn & Crayfish Stack *with our zesty homemade mary-rose dressing (GFA)*
- Crispy Teriyaki Beef Cups *served in lettuce cups with tangy teriyaki sauce (GF)*
- Wild Mushroom & Black Garlic Arancini *with truffle mayo & parmesan (Ve)*
- Slow Roasted Heritage Tomato Soup *with fresh pesto drizzle & homemade croutons (Ve)*

## MAIN

- Signature Roasted Turkey *with all the trimmings (GFA)*
- Fillet of Beef Stroganoff *with steamed rice & tenderstem broccoli (GF)*
- Pan Roasted Seabass *with potato croquettes & parsley sauce*
- Scotch Whiskey Glazed Butternut Squash & Pearl Onion Tarte Tatin *with honey roasted veg, garlic & herb roast potatoes, served with a red wine jus (Vg)*
- Luxury Surf & Turf *300g Ribeye Steak, Grilled King Prawn Skewer with thick cut chips, roasted mushroom, tomato & homemade peppercorn sauce (supp +£8)*

## DESSERT

- Peach Bellini Meringue Roulade *with a tangy mango & passionfruit drizzle*
- Signature Christmas Pudding *with homemade brandy cream or custard*
- Ferrero Rocher Cheesecake *with whipped double cream*
- Warm Festive Berries Crumble *with custard or vanilla ice cream*
- Selection of Fine Festive Cheese & Crackers *(+£5 supp)*

## APERITIF

- Kinder Bueno Martini 10
- Biscoff Affogato 10
- Ultimate Baileys Hot Chocolate 8

**Festive Party Nights**  
throughout Nov & Dec

Please contact us or visit our website for  
more details



PLEASE ALWAYS INFORM A MEMBER OF STAFF IF YOU HAVE A FOOD ALLERGY INTOLERANCE.  
FOR TABLES OF 4 OR MORE A DISCRETIONARY SERVICE CHARGE OF 12.5% HAS AUTOMATICALLY BEEN ADDED TO YOUR BILL.  
Vg = Vegan, Ve = Vegetarian, GF = Gluten Free, GFA = Gluten Free Alternative, SOME FISH MAY CONTAIN BONES.