

Queens Head

Festive Menu



Starters

Duck Liver & Pork Pâte, Apple & Cider Chutney, Toasted Sourdough.

Tiger Prawn Cocktail, Toasted Sourdough.

Rosemary Baked Camembert, Cranberry Sauce, Toasted Sourdough. (V)

Spiced Squash Soup, Toasted Sourdough. (Ve)

Chorizo & Chickpea Ragu Crostini. (Ve)

Mains

Roasted Lemon & Thyme Turkey Crown Served With Thyme & Garlic Roast Potatoes, Roasted Carrots And Parsnips, Braised Red Cabbage, Fresh Veg, Stuffing Balls, Pigs In Blankets, Homemade Yorkshire Puddings And Gravy.

Salmon Fillet, Dill Dauphinoise Potatoes, Chervil White Wine Sauce, Grilled Fennel & Roasted Brussels.

Aged Sirloin, Fondant Potato, Caramelized Shallot, Red Wine & Thyme Jus, Balsamic Rocket Garnish.

Mushroom Bourguignon Pithivier Served With Thyme & Garlic Roast Potatoes, Roasted Carrots And Parsnips, Braised Red Cabbage, Fresh Veg, Stuffing Balls And Gravy. (Ve)

Festive Extras, Roast Potatoes £3, Cauliflower Cheese £5, 3 Pigs In Blankets £5

Deserts

Christmas Pudding, Brandy Sauce. (V)

Homemade Winter Berry & Apple Crumble, Custard. (V)

Homemade Sticky Toffee Pudding, Salted Caramel & Honeycomb Ice Cream. (V)

Chocolate Orange Torte, Vanilla Ice Cream (Ve)

Neapolitan Ice cream. (V)

2 Courses £26

3 Courses £31

If you suffer from allergies, please let a member of staff know before ordering.

We offer gluten-free and vegan options.