QHH

QUEENS HEAD HETHERSETT

CHRISTMAS *Menu* 2026

QUEENS HEAD HETHERSETT

01603 810226
queensheadhethersett.co.uk

Christmas at Queens Head Hethersett

Celebrate Christmas at The Queen's Head in Hethersett.

Enjoy festive cheer, delicious food, and a warm, welcoming atmosphere.

Perfect for a cosy festive meal with family and friends.

Regardless if you're with us for your work Christmas party or family get together we will ensure you have a great time!

All parties include crackers, novelties & decorations.

Book your table now for an unforgettable Christmas experience!

Our Christmas party menu is available lunch & dinner from Friday 27th November till Wednesday 23rd December 2026 (excludes Sunday Lunch)

Christmas Party Menu

STARTERS

Winter vegetable soup, served with farmhouse roll (VE, GFA)

Ham hock and chicken terrine, tomato chutney, toasted sourdough (GFA)

Roasted vegetable stuffed mushroom, parmesan crust, balsamic glaze (VEA, GFA)

Prawn and crayfish cocktail, brown bread and butter (GFA)

Poached pear and melon pearls, mint syrup (VE, GF)

MAINS

Roast crown of turkey, pigs in blankets, stuffing and cranberry sauce, roast potatoes (GFA)

Roast striploin of beef, pigs in blankets, stuffing and horseradish sauce, roast potatoes (GFA)

Confit duck leg, braised red cabbage, roast potatoes, cherry sauce (GF)

Pork tenderloin, with sage, onion and apricot stuffing,
pancetta & cabbage mash, wholegrain mustard sauce (GF)

Plaice fillet stuffed with crab and crayfish, new potatoes, mornay sauce (GF)

Cajun seabass fillet, new potatoes, pineapple, chilli and tomato salsa (GF)

Mushroom, tomato and walnut filo pie, new potatoes (VE)

Chestnut roast, new potatoes, vegetarian gravy (VE, GF)

All dishes served with family style vegetables for the table

DESSERTS

Traditional christmas pudding, brandy sauce (VE, GFA)

Crème brulee vanilla cheesecake, vanilla pod ice cream (GF)

Apple crumble pie, blackcurrant and clotted cream ice cream

Chocolate and baileys torte, raspberry compote

Selection of cheese and biscuits, red onion chutney (GFA)

Tea and coffee, mince pies

2 course £31.50

3 courses £34.50

Christmas Day

STARTERS

Minestrone soup, farmhouse roll (GFA, VE)

Caramelised onion and cheddar souffle, chive cream

Smoked duck and chicken salad, lemon dressed leaves (GF)

Smoked salmon, capers, dill, crème fraiche, toasted sourdough (GFA)

Toasted bruschetta, smoked aubergine and courgette, dressed leaves (VE)

MAINS

From the carvery:

Roast turkey, cranberry sauce (GFA)

Roast striploin of beef, horseradish sauce (GFA)

Honey mustard roast gammon (GFA)

All dishes above come with traditional roast trimmings and seasonal vegetables from the carvery

Salmon en croute, chive cream sauce

Chestnut roast, new potatoes, vegetarian gravy (VE, GFA)

DESSERTS

Traditional christmas pudding, brandy sauce (GFA, VEA)

Orange, cranberry and white chocolate cheesecake, vanilla pod ice cream

Peach bellini roulade, raspberry sorbet (GF)

Duo of disaronno and gingerbread crème brulee, (GFA)

&

Selection of cheese and biscuits from the cheese board

Coffee and tea, mince pies

£88 per adult

£49 child under 12

Boxing Day

STARTERS

Wild mushroom and tarragon soup, farmhouse roll (GFA, VE)

Prawn and crayfish cocktail, brown bread and butter (GFA)

Duck liver pate, orange compote, toasted sourdough (GFA)

Beetroot falafel, beetroot leaves, red pepper coulis (VE, GF)

Spiced crab cake, lemon mayonnaise

MAINS

From the Carvery:

Roast crown of turkey, cranberry sauce (GFA)

Roast striploin of beef, horseradish sauce (GFA)

Roast leg of pork, apple sauce (GFA)

All dishes above come with traditional roast trimmings

and seasonal vegetables from the carvery

Plaice fillet stuffed with smoked salmon, prawn and spinach, chive cream sauce (GF)

Chestnut roast, new potatoes, vegetarian gravy (VE, GF)

Butternut squash tagine, couscous (VE)

DESSERTS

Christmas pudding, brandy sauce (GFA, VE)

Lemon meringue roulade, raspberry ripple ice cream (GF)

Warm chocolate fudge cake, vanilla pod ice cream (VEA)

Blackcurrant and prosecco cheesecake, raspberry sorbet (GF)

Peach and raspberry crumble, custard

Selection of cheeses and biscuits (GFA)

Coffee, tea and mince pies

£37.50 per adult £23.50 per child under 12

New Years Eve

New years eve we will serve our main menu alongside seasonal specials.

We wish all our customers a merry Christmas and a happy new year.

We look forward to welcoming you all in 2027!

Happy New Year!
Pub will be open as usual running our main menu with specials

New Years Day 2027

Deposits & Pre-order

All prices include crackers, novelties and decorations

A non-refundable deposit of £10.00 per person is required for all Christmas Menus except Christmas Day where a £20.00 per person deposit is required

Deposits are non-refundable
Booking in advance is essential

Pre ordering is required for all menus excluding New Years Eve

Pre-order forms can be collected at the Queens or downloadable on our website
Any late cancellation will be down to the discretion of the management.

Dietary Requirements

(V) Vegetarian

(VE) Vegan

(VEA) Vegan options available

(GF) Gluten Free

(GFA) Gluten free options available

Foods on this menu may contain allergens, a comprehensive list is available upon request

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