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

Queens Head Public House – Christmas Day Menu Pre Order Sheet

Name of Organiser…… Telephone Number…….

NAME	Soup	Cheddar souffle	Duck & chicken salad	Smoked salmon	Bruschetta		Roast Turkey	Roast beef	Roast Gammon	Salmon en croute	Chestnut Roast		Christmas Pudding	Cheesecake	Peach Bellini roulade	Crème Brulee duo

Please ensure all dietary requirements are clearly marked, thank you.