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

Queens Head Public House – Christmas Party Menu Pre Order Sheet

Name of Organiser……Date of Meal……Telephone Number…….

NAME	Soup	Ham Hock terrace	Stuffed Mushroom	Prawn & Crayfish	Poached pear		Roast Turkey	Roast Beef	Duck Leg	Pork Tenderloin	Plaice Fillet	Cajun Seabass	Mushroom pie	Chestnut Roast		Christmas Pudding	Crème Brulee Cheesecake	Apple crumble pie	Chocolate & baileys torte	Cheese & Biscuits

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