

The Queen Inn

New Years' Eve 2016

Starters

Smoked Salmon with Lemon & Garlic Prawns
served with cucumber and homemade bread

Chicken, Duck & Red Onion Marmalade Terrine
Served with brown toast and chutney

Scallops wrapped in Parma Ham
Served with black pudding & watercress puree

Deep Fried Brie
Served with a sweet chilli dressing, mixed leaves and tomato bread

Mains

Char-grilled Scottish Rump Steak (8oz) with a peppercorn, brandy & mushroom sauce
Served with fries and mushrooms and watercress

Pan Fried Fillet of Sea Bass
Served with Provençal vegetables, basil oil and sauté potatoes

Venison Wellington
With a Madeira jus, Dauphinoise potatoes and broccoli

Breast of Chicken stuffed with Brie and wrapped in Smoked Bacon
Served with Creamy Mustard sauce, Dauphinoise potatoes & broccoli

Leek & Parmesan Potato Cake with Poached Egg, Asparagus & Slow Roast Tomato
Served with Hollandaise sauce

Desserts

Chocolate & Strawberry Profiteroles
Served with cream or liqueur cream

Spiced Orange Panacotta
Served with popping candy, raspberry coulis and a chocolate dome

Home-made Salted Caramel Chocolate Brownie
Served with ice cream

Cheese & Biscuits
Served with celery, walnuts, grapes & chutney (£2.00 supp)

Coffee & Mints

Professional Close Hand Magic 7.30pm – 9.30pm
Dancing Music 10pm – 12.30am

£47.50 per head
Service not include