

# 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)

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Coffee & Mints

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

£47.50 per head  
Service not include