



The Queen Inn Christmas Menu 2018

Homemade Honey Roast Parsnip Soup
served with crusty bread

Chicken Liver Pâté
With warm toast, salad garnish and spicy plum chutney

Traditional Prawn Cocktail
with brown bread

Warms Goats Cheese
served on a bed of salad with a honey dressing

Roast Free Range Turkey
with all the trimmings

Slow Cooked Blade of Beef
Served with a red wine jus, Dauphinoise potatoes and seasonal vegetables

Pan Fried Fillet of Seabass
Served with prawn and garlic butter, sauté potatoes and fine green beans

Home-Made Venison, Smoked Pancetta & Silverskin Onion Pie
Served with buttery mash & seasonal vegetables

Roast Mediterranean Vegetables topped with Baked Halloumi
Drizzled with Pesto Oil and served with garlic ciabatta

2 courses
£25.50
Per head

Christmas Pudding with Brandy Sauce
White Chocolate & Raspberry Cheesecake with Cream
Warm Chocolate Brownie with Salted Caramel Ice Cream
2 Boules of Ice Cream – choice of flavours
Cheese & Biscuits (£1.00 supplement)

3 courses
£30.50
Per head

Coffee with Chocolate Mints