THE
QUEEN'S HEAD
PUB & DINING

Christmas
DAY MENU

ADULTS £130 PP / KIDS £65 PP

GLASS OF CHAMPAGNE ON ARRIVAL
(Soft drink alternative available)

CANAPÉS
Mushroom croquette with truffle aioli (v)(vga)
Mini Yorkshire puddings with pigs in blankets and confit onion
Schicken tikka kebeb (v)(vg)(gf)

Starters

FRENCH ONION SOUP (V)(GF)
Classic Gruyère croûte

PAN-SEARED SCALLOPS
Celeriac purée, pea purée and caviar garlic herb butter

DUCK LIVER PÂTÉ
Pickled red onion, fig relish pickles and toasted brioche

BLOODY MARY PRAWN COCKTAIL
Poached tiger prawns, gem lettuce and avocado

Mains

REDEFINED MEAT WELLINGTON (V)(VGA)
Truffled wild-mushroom duxelles, roast potatoes, Brussels sprouts, seasonal greens and gravy

LOBSTER THERMIDOR
Parmesan crumb, parsley potatoes and rich lobster & crab Mornay sauce

ROAST NORFOLK TURKEY
Pigs in blankets, duck-fat roast potatoes, buttered Brussels sprouts, honey-glazed carrots, red cabbage braised in mulled wine and rich thyme-infused red wine gravy

BEEF WELLINGTON
Tenderstem broccoli, winter greens, beef-fat roasted carrot and Madeira jus

All served with Crisp duck-fat roast potatoes, buttered Brussels sprouts, pigs in blankets, red cabbage braised in mulled wine, and cauliflower cheese with truffle Mornay sauce and a Parmesan crumb

Desserts

TRADITIONAL CHRISTMAS PUDDING (VG)(GF)
With brandy butter or custard

FESTIVE PROFITEROLE TOWER (V)
With chocolate sauce and hot salted caramel sauce

CLASSIC RASPBERRY TRIFLE (V)
With raspberry coulis and Chantilly cream

BAKEWELL TART (V)
With forest berry compote and custard

FESTIVE CHEESE SELECTION
Somerset Brie, Cashel Blue, strawberry compote and crackers

CHOCOLATE TRUFFLE TORTE (V)(VG)(GF)
Chocolate flakes and Chantilly cream

To Finish

COFFEE AND MINCE PIES

Allergen Information

(V) Vegetarian / **(VG)** Vegan / **(GF)** Gluten free / **(VA)** Vegetarian available / **(VGA)** Vegan available / **(GFA)** Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.*All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.