



The Queen's Head

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Starters

Sautéed mushrooms in a tomato, garlic & herb butter sauce, french bread

Baked goat cheese with a spiced cranberry relish & herb croutons

Smoked mackerel pâté, redcurrant coulis & french bread

Simply smoked salmon, lemon, black pepper & buttered brown bread

Roasted carrot & ginger soup, french bread

Prawn cocktail with buttered brown bread

STARTERS ARE G/F WITHOUT BREAD

Main meals

Roast breast of turkey, roast potatoes, seasonal vegetables, gravy & cranberry sauce
G/F WITHOUT GRAVY

Slow cooked beef, rich gravy, mash potato, carrots & broccoli

Smokey bean chilli with chips, sour cream & tortillas
G/F WITHOUT TORTILLAS

Pan-fried salmon fillet on crushed potatoes with a leek, pea & saffron cream sauce G/F

Wild mushroom pasta in a tomato, shallot & herb light butter sauce with parmesan

2 Course £16

Includes coffee and mince pie

Main meals

Moroccan chicken served with fruity rice G/F

Deep fried battered haddock with chips & peas

Potato & broccoli curry with fruit & almond rice G/F

Smoked haddock chowder in a creamy herb, vegetable & potato sauce, french bread
G/F WITHOUT BREAD

Seafood Plate - rollmops, smoked salmon, smoked mackerel pâté, prawns and buttered brown bread
G/F WITHOUT BREAD

Desserts

Christmas pudding & brandy custard

Chocolate meringue with chocolate ice cream and black berry coulis G/F

French apple tart with clotted cream & toffee sauce

Vanilla cheesecake with raspberries, double cream and sweet mango sauce

Chocolate brownie & double cream G/F

Cheese, biscuits, grapes & chutney
G/F WITH OATCAKES

3 Course £20

Includes coffee and mince pie

