



Queen's Head

BAR & DINING

CHRISTMAS MENU

Pre-order only

Available Monday - Saturday from 25th November - 23rd December

2 Course £26.00 3 Course £32.00

TO START

Crispy Breaded Pork Belly
Szechuan Apple Puree, Poached Apple, Pickled Red Cabbage with Pork Quavers

Citrus Cured Salmon
Pickled Beets, Beetroot Blini, Toasted Hazelnuts with a Black Treacle Yogurt

Butter Bean, Norfolk Dapple & Ale Soup
served with a Rarebit Crouton

Cauliflower Croquettes
Cauliflower Puree, Caramelized Shallots with Home-Made Raisins & Parmesan

TO FOLLOW

Roast Turkey
Roast Potatoes & Parsnips, Posh Pig in Blanket Stuffing, Sprout Bubble & Squeak,
Braised Red Cabbage with Turkey Gravy

Slow Cooked Shin of Beef
Horseradish Potato Cake, Sauté Wild Mushroom & Kale, Mushroom & Onion Puree
with a Root Vegetable Gravy

Pan Fried Sea Bream
Goan Prawn Curry served with Garlic & Lime Pilaf Rice and a Poppadum

Roasted Butternut Squash
Black Olive Gnocchi with Dolcelatte, Chestnuts & Sage

TO END

Muscovado Cream, Sweet & Sour Plums
with Brown Sugar Meringue

Christmas Pudding
Eggnog Pannacotta with Stewed Apple

Tiramisu Cheesecake
Caramelized Clementine with a Chocolate Orange Ice cream

Cheese Board
(£1 supplement)

