

The Queens Head Festive Menu 2023

2 courses for £29.95

3 courses for £34.95

The Warm Up Show

Spicy honey glazed tiger prawn skewers with salad garnish & mayonnaise (gf)

Smoked Salmon & Celeriac Remoulade with mustard creme fraiche (gf)

Sweet Potato & Chilli Soup(gf) with rustic mini loaf & herb butter

Beef Crostinis with horseradish cream

Roast Figs on Sourdough pizetta with vegan Mozzarella, honey & balsamic glaze topped with rocket (v)(vg)

The Main Event

Traditional Turkey & Trimmings (gf option available)

Sliced Roast Turkey Breast with roast potatoes & parsnips, seasonal veg, pigs in blankets & gravy with yorkshire pudding

Slow Roasted Sherried Pig Cheeks (gf)

With roast garlic mash, rich gravy, vegetables and topped with crispy leeks

Lemon Sole Fillets (gf)

With Ras-el-hanout stacked vegetables and a vermouth sauce

Wild Mushroom, Spinach, Sweet Chestnut & Butternut Squash Wellington (v) (vg)

with roast potatoes & parsnips, seasonal veg and gravy

Sweet Treats

Christmas Pudding with Brandy sauce, custard or cream

Mulled Wine Berry Crumble with custard

Lemon Posset with homemade shortbread biscuits (gf option Available)

Cheese Board mature cheddar, danish blue & goats cheese

With chutney & biscuits (gf option available)

The Finale

Mince Pie(gf) with tea or coffee

Bookings only, non refundable £10 deposit per person to be paid 7 days in advance.

Contact us on 01684 360589 or email : bradfieldqueenshead@gmail.com