

The Queens Arms

2 courses £35pp or 3 courses £43 pp

For private dining options please call Tanya on 01488 648757

Pre – orders must be received 7 days prior to the event

Starter

Spiced parsnip & carrot soup, topped with toasted artisan seeds, served with warm crusty bread, Netherend farm butter E, M, G, GFA, can be V or VE

Smoked mackerel pate, with dill & horseradish crème fraiche, marinated radish, pickled apples, warm crusty bread E, G, GFA, F, SD

Tomato & basil arancini, with marinara sauce, dehydrated tomatoes, chive aioli, crispy parmesan crumb MU, M, G, E, V, CE, SD

Glazed pork belly, with sweet chilli jam, Asian-style coleslaw, toasted sesame seeds CE, G, GFA, S, SD, MU

Chicken liver pate, with red onion marmalade, toasted hazelnuts, pickled apples, brioche loaf G, GFA, E, N, SD,

Mains

Traditional Bacon-wrapped roast turkey, Served with all the trimmings, pork, chestnut & apricot stuffing G, GFA, CE, M, E, SD

Pan seared cod, with butternut squash & sweet potato velouté, crushed Jerusalem artichokes, pickled pearl onions, salt baked beetroots, wild rice popcorn G, GFA, CE, M, F, D

Nut roast en croute, with truffled parsnip puree, port & cranberry reduction, butternut squash fondant, maple roasted Brussel sprouts GFA, VE, CE, MU, SD

Rump steak, with carrot & orange puree, dauphinoise potatoes, roasted parsnips, buttered broccoli, crispy fried onions, red wine jus G, GFA, M, CE, SD

Pan roasted duck breast, with spiced red cabbage puree, potato croquettes, thyme & honey glazed carrot fondants, roasted Brussel sprouts, candied walnut, red wine jus E, M, G, GFA, CE, SD

Puddings

Pear & Mincemeat crumble, Warm pear & mincemeat crumble, gluten-free oat topping, vegan vanilla ice cream VE, GF, S, SD, N

Traditional Christmas pudding, with brandy sauce E, M, G, SD

Triple chocolate delice, dark, milk & white chocolate ganache, roasted hazelnut, chocolate soil, white chocolate rocks, salted caramel brown butter sauce G, E, M, N, S

Clementine clafoutis, Warm clementine & custard tart, crème fraiche & lime mousse, toasted almond crumb, raspberry coulis G, E, M, N

British cheeseboard*, Westcombe mature cheddar, Cricket St. Thomas somerset brie, blue stilton, homemade red onion marmalade, grapes, peters yard crackers G,M,SD

*Supplement of £2.00 pp

Please note for those dining with us we will include an optional 10 % service charge. Please ask us to remove it if required. Thank you.

If you have a food allergy, please speak to your server before ordering your meal. G: Gluten / C: Crustaceans / CE: Celery / M: Milk / E: Eggs / F: Fish / P: Peanuts / L: Lupin MO: Molluscs / MU: Mustard / N: Nuts / S: Soya / SD: Sulphites / SE: Sesame V: Vegetarian / VE: Vegan / GFA: Gluten Free Available