



THE QUEENS ARMS

CHRISTMAS MENU 2023

2 COURSES £30PP OR 3 COURSES £38PP

TO INCLUDE CRACKERS!

Bookings for up to 12 can be accommodated in the restaurant and up to 16 in the garden room.
The Garden Room is also available for private parties (max 32 people)
Pre-orders must be received 5 working days prior to the event

STARTER

- PARSNIP AND CAULIFLOWER SOUP** with parsnip crisps *VE, GF*
- PAN SEARED SCALLOPS**, pea purée, pickled shimeji mushroom, crispy bacon, nasturtium leaf & parsley foam *C, CE, D, SD, GF*
- DOUBLE BAKED CHEESE SOUFFLÉ**, parmesan cream sauce, walnuts, mixed salad and parmesan crisps *G, D, E, V*
- CHICKEN LIVER PARFAIT**, red wine jelly, blackberries, red onion marmalade & brioche loaf *GFA, D, E*
- SMOKED SALMON GRAVADLAX** with toasted bread & sweet pickled cucumber *F, D, G*
- SAUTÉED WILD MUSHROOMS** with a Tunworth pancake & duck egg *V, D, E, G*

MAIN

- TRADITIONAL ROAST TURKEY**, duck fat roast potatoes, sage & onion stuffing & all the trimmings *GFA, D*
- ITALIAN BEEF RUMP STEAK**, pesto, rocket, parmesan, pine nuts & skinny fries *D, N, GF, MU*
- CRISPY PORK BELLY**, dauphinoise potatoes, marinated red cabbage, parsnip purée, baby turnips & red wine jus *SD, D, GFA*
- BUTTERNUT SQUASH RISOTTO** *D, V, GF (CAN BE VE ON REQUEST)*
- PAN FRIED DUCK BREAST**, fondant potato, Jerusalem artichoke purée, lotus root crisps, roasted beetroot & red wine jus *SD, D, GF*
- PAN FRIED HALIBUT**, yellow pea purée, anya potatoes, West Country mussels, romanesco, samphire & lemon butter sauce *F, C, GF, D*

DESSERT

- CHRISTMAS PUDDING**, crème anglaise *V, D, E*
- CHOCOLATE DELICE**, salted caramel ice cream *V, D, E, G*
- COCONUT PANNACOTTA**, sliced pineapple *V, GF (CAN BE VE ON REQUEST)*
- EGGNOG CRÈME BRULÉE**, gingerbread Father Christmas *V, D, E, G*
- QUINCE TART**, whiskey whipped cream *V, D, E, G*
- CHEESEBOARD** *D, GFA*

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES

V: VEGETARIAN / VE: VEGAN / C: GLUTEN / GFA: GLUTEN FREE / GFA: GLUTEN FREE OPTION AVAILABLE
C: CRUSTACEANS / CE: CELERY / D: DAIRY / E: EGGS / F: FISH / P: PEANUTS / L: LUPIN
MO: MOLLUSCS / MU: MUSTARD / N: NUTS / S: SOYA / SD: SULPHITES / SE: SESAME