

CHRISTMAS PARTY MENU

MENU MUST BE BOOKED AND PRE-ORDERED

Lunch 12.00-2.30pm (Mon - Sat). Two courses - £14.95/three courses - £16.95

Dinner 5.30pm-9.00pm (Mon - Thurs). Two courses - £17.95/three courses - £22.50

Dinner 5.00-9.30pm (Fri & Sat). Two courses - £19.95/ three courses - £23.95

STARTER

Chef's vegetable & tomato soup with herb croutons (v)

Duck liver & caramelised onion pate, melba toast, pear & tomato jam

Thai infused fishcakes with mint & sweet chilli salsa, beer battered prawns

Creamed goats' cheese, with a beetroot panna cotta, pea & pea shoot dressing (v)

Beer battered black pudding served on a chorizo & mushroom ragout

MAIN

(all main courses are served with fresh vegetables)

Traditional roast turkey with all the trimmings

Queens Head beef & ale pie with creamy mash potato & a jug of gravy

Pan-fried hake fillet with a mussel, chorizo, tomato & butter bean ragout

Chargrilled sirloin steak with Stilton filled flat cap mushroom, confit tomato, garlic & rosemary chips, black peppercorn sauce (£4 supplement)

Slow braised shoulder of lamb with fondant potato, baby roast vegetables, red wine & bacon jus (£3 supplement)

Broccoli, Brie & wild mushroom topped with a crumble of Cheddar, sage & panko breadcrumbs (v)

Cajun spiced chicken breast with butter braised potato, lemon & sweet chilli jam, pancetta brittle

Twice baked pork belly with celeriac & potato purée, sausage & bacon bonbon, roast port jus

DESSERT

Homemade Christmas pudding with brandy sauce

Selection of cheese & biscuits with homemade chutney

Sweet platter including strawberry & clotted cream cheesecake, poached pear & almond tart, white chocolate & vanilla panna cotta, fruit compote & ice cream

If you have any questions, please call 0116 240 2536 or email info@queensheadsaddington.co.uk

See terms and conditions for bookings