

190

QUEEN'S GATE

Christmas Day Menu

£95

Welcome Glass of Highweald Brut Reserve NV, English Sparkling Wine and Canapés

STARTERS

Roasted Celeriac Soup
Glazed Chestnuts, Herb Oil, Croutons
[SD], [G], [Ce] **VE**

Loch Duart Olive Oil Poached Salmon
Keta Caviar, Burford Egg Fritter, Garden Leaves
[SD], [Mu], [F], [E]

Corn Fed Chicken & Wild Mushroom Vol Au Vent
Chive Butter Sauce
[SD], [G], [M], [E]

Ham Hock & Foie Gras Terrine
Toasted Brioche & Fruit Chutney
[SD], [G], [M], [E]

MAINS

Roasted Halibut
Grilled Tenderstem Broccoli, Potato Gnocchi, Bouillabaisse Sauce
[SD], [F], [M], [E]

Twice Baked Cheese Souffle
Winter Tomatoes, Sweet Pepper Sauce
[SD], [E], [M], [G], [Mu], [Ce]

Traditional Norfolk Turkey
Pigs in Blankets, Roasted Potatoes, Seasonal Vegetables, Cranberries
[SD], [G], [M], [E]

Fillet of Beef,
Creamed Mushrooms, Glazed Carrots, Red Wine Sauce & Roasted Potatoes on the Side
[G], [M]

DESSERTS

Caramelised Apple Pudding
Cinnamon Custard, Toffee Sauce
[E], [G], [M]

Meringue
Vanilla Chantilly, Candied Chestnut, Clementine Sauce
[E], [G], [M]

The Gore Christmas Pudding
Brandy Sauce
[SD], [G], [M], [E]

Selection of British Cheese
Served with Homemade Fruit Cake, Chutney, Fruit Jelly & Sourdough Crackers
[SD], [E], [M], [G]

Tea or Coffee with Mince Pie [SD], [M], [G]

Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan
ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN,
[L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE,
[Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.