

190

QUEEN'S GATE

Christmas Day Menu

£90

Welcome Glass of Coates & Seeley Brut, English Sparkling Wine and Canapés

STARTERS

Roasted Celeriac Soup
Glazed Chestnuts, Herb Oil, Croutons 

Loch Duart Cured Salmon
Keta Caviar, Marinated Avocado, Garden Leaves

Smoked Ham Hock & Foie Gras Terrine
Toasted Brioche, Fruit Chutney

Slow Baked Beetroot, Goat Cheese & Walnut Salad
Pickled Mushrooms

MAINS

Roasted Halibut
Sea Vegetables, Confit Potatoes, Champagne Sauce

Spiced & Roasted Butternut Squash
Crispy Goat Cheese, Basil Pesto

Traditional Norfolk Turkey
Pigs in Blankets, Roasted Potatoes, Seasonal Vegetables, Cranberries

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

DESSERTS



Caramelised Apple Pudding
Cinnamon Custard, Toffee Sauce

Meringue
Vanilla Chantilly, Candied Chestnut, Clementine Sauce

The Gore Christmas Pudding
Brandy Sauce

Selection of British Cheese
Served with Homemade Fruit Chutney and Oat Cakes

Tea or Coffee with Mince Pie

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.  vegan  gluten free