

190

QUEEN'S GATE

*Christmas Eve Menu*

Three Courses £55

STARTERS

Baked Beetroot & Goat Curd Salad

Puffed Wild Rice, Walnuts, Honey Dressing 

Loch Duart Cured Salmon

Citrus Crème Fraîche, Keta Caviar, Orange Vinaigrette

Sweetcorn Velouté

Glazed Chestnuts, Herb Oil 

Crispy Burford Brown Egg

Wild Mushroom Salad, Cured Ham, Hollandaise Sauce

MAINS

Roasted Monkfish Tail

Poached Mussels, Buttered Leeks, Saffron Sauce

Spiced & Roasted Butternut Squash

Tofu Fritters, Cranberry Dressing 

Honey Glazed Barbary Duck Breast

Celeriac, Savoy Cabbage, Orange Sauce

Slow Braised Beef Cheeks

Creamed Potatoes, Carrots & Kale, Red Wine Sauce

For the Table Roast Potatoes & Seasonal Vegetables

DESSERTS

Caramelised Apple Pudding

Toffee Sauce

Spiced Caramelised Cambridge Cream



Pear & Almond Tart

Vanilla Chantilly

Selection of British Cheese

Served with Homemade Fruit Chutney and Oat Cakes

Tea or Coffee with Mince Pie £5.50

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