

190

QUEEN'S GATE

Festive Pre-theatre Dinner Menu

Two Courses £35 - Three Courses £40

STARTERS

Terrine of Ham Hock with Hens Egg Croquette
Bitter Leaf Salad, Caper Mayonnaise
[E], [G], [CE], [SD], [M], [Mu]

Roasted Celeriac Veloute **VE**
Celery, Cranberries, Herb Oil
[CE], [SD]

Free-range Chicken & Wild Mushroom Vol Au Vant
[G], [M], [E]

MAINS

Roasted Venison
Kale, Braised Chicory, Parsnip Purée, Red Currants, Red Wine Sauce
[SD], [D], [M]

Potato & Montgomery Cheese Pithivier **v**
Chestnut & Red Onion Dressing, Fried Sage
[SD], [E], [M], [G]

Fillet of Seabream
Baby Spinach, Shrimp Minestrone
[SD], [F], [M], [G], [C]

SIDES

£5 each

Broccoli and Almonds [M], [N] | Garden Leaves [Mu], [SD]
New Potatoes [M] | French Fries
Additional Bread Roll £1 [G]

DESSERTS

Warm Chocolate Cake
Ginger Ice-cream
[D], [E], [M], [G]

Caramel Apple Choux
Brandy Sauce
[D], [E], [M], [G]

Selection of British Cheese
Served with Homemade Fruit Chutney and Oat Biscuits
[E], [G], [M], [SD], [D]

Tea or Coffee & 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. **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, [D] DAIRY.