

190

QUEEN'S GATE

*Festive Season Banqueting
Golden Cracker Menu*

£80 per person

STARTERS

Loch Duart Salmon & Prawn Raviolo

Cauliflower Purée, Lobster Bisque, Keta Caviar [M], [E], [G], [F], [Ce], [C], [SD]

Cumberland Pork & Chestnut Pithivier

Celeriac Cream, Winter Truffles [G], [M], [E], [SD]

Slow Baked Baby Beetroots

Pearl Barley Dressing, Winter Leaves, Marinated Wild Mushrooms [Mu], [SD] **VE**

MAINS

Aberdeen Angus Fillet of Beef

Glazed Carrots, Kale, Sweet Onion Puree, Potato Galette, Red Wine Sauce [G], [M], [SD]

Roasted Seabass

Cauliflower & Leek Ragout, Potato Purée, Champagne Sauce [Ce], [M], [SD], [G], [F]

Potato Gnocchi & Roasted Butternut Squash

Brussel Sprout Tops, Chicory, Parmesan Velouté, Crispy Sage [G], [M], [SD] **V**

FOR THE TABLE

Roast Potatoes & Seasonal Vegetables [M] **V**

DESSERTS

White Chocolate Mousse

Passion Fruit & Pineapple, Lime Syrup [G], [M], [E], [S], [F]

70% Chocolate Fondant

Vanilla bean Ice-cream, Chocolate Sauce [G], [M], [E], [S] **V**

Selection of British Cheese

Served with Homemade Fruit Cake, Chutney, Fruit Jelly & Sourdough Crackers [SD], [E], [M], [G], [N]

TEA, COFFEE & MINCE PIES [SD], [M], [G], [E]

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.