

190

QUEEN'S GATE

*Festive Season Banqueting  
Red Cracker Menu*

£70 per person

STARTERS

Slow Roasted Celeriac & Pear Soup  
Glazed Chestnuts, Herb Oil, Sweet Potato Puff  
[SD], [G], [Ce] **VE**

Loch Duart Cured Salmon  
Keta Caviar, Marinated Avocado, Chive Butter Sauce  
[SD], [Mu], [F], [M], [Ce]

Corn-Fed Chicken & Wild Mushroom Vol-au-vent  
Pumpkin Velouté, Winter Truffles  
[SD], [G], [M], [Ce], [E]

MAINS

Roasted Norfolk Turkey  
Pigs in Blankets, Yorkshire Puddings, Cranberries  
[SD], [E], [M], [G]

Roasted Halibut  
Braised Baby Gem & Fennel, Bouillabaisse Sauce  
[F], [M], [SD], [G]

Twice Baked Goat Cheese Soufflé  
Winter Tomato Dressing, Sweet Pepper Sauce  
[E], [G], [M], [SD], [Mu], [Ce] **V**

FOR THE TABLE

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

DESSERTS

Caramelised Pink Lady Apple Pudding  
Clotted Cream, Butterscotch Sauce  
[M], [E], [G] **V**

Soft Meringue with Vanilla Cream  
Clementines & Passion Fruit  
[M], [E], [G] **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.