

190

QUEEN'S GATE

## Christmas Day Menu

£95

Welcome Glass of Artelium 1662 Cuvée NV, English Sparkling Wine and Canapés

### STARTERS

Roasted Celeriac Soup  
Glazed Chestnuts, Herb Oil, Croutons  
[SD], [G], [Ce] **VE**

Loch Duart Olive Oil Poached Salmon  
Keta Caviar, Burford Egg Fritter, Garden Leaves  
[SD], [Mu], [F], [E]

Corn Fed Chicken & Wild Mushroom Vol Au Vent  
Chive Butter Sauce  
[SD], [G], [M], [E]

Ham Hock & Foie Gras Terrine  
Toasted Brioche & Fruit Chutney  
[SD], [G], [M], [E]

### MAINS

Roasted Halibut  
Grilled Tenderstem Broccoli, Potato Gnocchi, Bouillabaisse Sauce  
[SD], [F], [M], [E]

Wild Mushroom Pithivier  
Brussel Tops, Celeriac Velouté, Winter Truffles  
[SD], [S], [G] **VE**

Traditional Norfolk Turkey  
Pigs in Blankets, Roasted Potatoes, Seasonal Vegetables, Cranberries  
[SD], [G], [M], [E]

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

### DESSERTS

Caramelised Apple Pudding  
Cinnamon Custard, Toffee Sauce  
[E], [G], [M] **V**

Meringue  
Vanilla Chantilly, Candied Chestnut, Clementine Sauce  
[E], [G], [M] **V**

The Gore Christmas Pudding  
Brandy Sauce  
[SD], [G], [M], [E]

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

Tea or Coffee with Mince Pie [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.