

190

QUEEN'S GATE

*Festive Season Banqueting
Golden Cracker Menu*

£60 per person

STARTERS

Loch Duart Smoked Salmon

Cornish Crab, Cucumber Dressing & Avocado [M], [E], [F], [Mo], [SD]

Braised Lamb Raviolo

Celeriac Cream, Lamb Vinaigrette [G], [M], [E], [SD]

Slow Baked Beetroot, Goat Cheese & Walnut Salad

Pickled Mushrooms [N], [M], [SD] **V**

MAINS

Slow Braised Beef Cheeks

Creamed Potatoes, Carrots & Kale, Red Wine Sauce [G], [M], [SD]

Twice Baked Cheese Souffle

Winter Tomatoes, Sweet Pepper Sauce [Ce], [M], [SD], [G], [Mu], [E] **V**

Roasted Halibut

Grilled Tenderstem Broccoli, Citrus Butter [F], [M], [SD]

FOR THE TABLE

Roast Potatoes & Seasonal Vegetables [M]

DESSERTS

Choux Bun with Candied Fruit

Brandy Sauce [G], [M], [E], [SD]

Dark Chocolate Fondant

Vanilla Ice-cream, Chocolate Sauce [G], [M], [E]

Selection of British Cheese

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

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

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.