

190

QUEEN'S GATE

*Festive Season Banqueting
Red Cracker Menu*

£50 per person

STARTERS

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

Loch Duart Cured Salmon
Keta Caviar, Marinated Avocado, Garden Leaves
[SD], [Mu], [F]

Baked Beetroot, Cobble Lane Pork Charcuterie
Winter Leaves
[SD], [G], [M], [Mu], [E]

MAINS

Roasted Breast of Turkey
Pigs in blankets, Grilled Baby Leeks, Cranberries
[SD], [E], [M], [G]

Twice Baked Cheese Souffle
[E], [M], [SD], [G], [Mu] **V**

Roasted Cod & Grilled Fennel
Bouillabaisse Sauce
[F], [G], [M]

FOR THE TABLE

Roast Potatoes & Seasonal Vegetables [M]

DESSERTS

Caramelised Apple Pudding
Vanilla Custard
[M], [G]

Meringue with Clementines
Passion Fruit & Toasted Almonds
[M], [E], [G], [N]

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.