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QUEEN'S GATE

*Festive Pre-theatre Dinner Menu*

Two Courses £45 - Three Courses £50

STARTERS

Terrine of Ham Hock with Hens Egg Croquette

Bitter Leaf Salad, Caper Mayonnaise

[E], [G], [CE], [SD], [M], [Mu]

Roasted Celeriac Veloute

Celery, Cranberries, Herb Oil

[CE], [SD] **VE**

Free-range Chicken & Wild Mushroom Vol Au Vent

[G], [M], [E]

MAINS

Roasted Venison

Kale, Braised Chicory, Parsnip Purée, Red Currants, Red Wine Sauce

[SD], [M]

Twice Baked Cheese Souffle

Winter Tomatoes, Sweet Pepper Sauce

[SD], [E], [M], [G], [Ce], [Mu]

Fillet of Halibut

Baby Spinach, Prawn Bisque

[SD], [F], [M], [G], [C]

SIDES

£5 each

Buttered Brussels Sprouts & Chestnuts [M] | Maple Glazed Carrots [M], [Ce]

Pigs in Blankets [M], [G], [Se] | French Fries | Duck Fat Roast Potatoes [M]

Winter Bitter Leaf Salad [Se], [Ce], [Mu]

Additional Bread Roll £1 [G]

DESSERTS

Warm Chocolate Cake

Ginger Ice-cream

[D], [E], [M], [G]

Caramel Apple Choux

Brandy Sauce

[D], [E], [M], [G]

Selection of British Cheese

Served with Homemade Fruit Cake, Chutney, Fruit Jelly & Sourdough Crackers

[E], [G], [M], [SD], [D]

Tea or Coffee & Mince Pie [M], [SD], [G] £5.50

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.