

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]

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.