

190

QUEEN'S GATE

*Christmas Eve Menu*

Three Courses £65

STARTERS

Beetroot & Goat Cheese Salad  
Puffed Wild Rice, Walnuts, Honey Dressing  
[SD], [Mu], [M], [N], [Ce] **V**

Loch Duart Salmon Rilette  
Sweetcorn Emulsion, Herb Oil  
[F], [M], [SD]

Cornish Lobster Soup  
Glazed Root Vegetables  
[SD], [Ce], [G], [M], [C]

Crispy Burford Brown Egg  
Wild Mushroom Salad, Cured Ham, Hollandaise Sauce  
[SD], [Mu], [M], [E]

MAINS

Roasted Turbot  
Tiger Prawns, Buttered Leeks, Champagne Sauce  
[SD], [Mu], [M], [F], [G], [C]

Twice Baked Cheese Souffle  
Winter Tomatoes, Sweet Pepper Sauce  
[SD], [Ce], [G], [M], [Mu], [E]

Honey Glazed Barbary Duck Breast  
Celeriac, Savoy Cabbage, Orange Sauce  
[SD], [M]

Slow Braised Beef Cheeks  
Creamed Potatoes, Carrots & Kale, Red Wine Sauce  
[SD], [G], [M]

DESSERTS

Caramelised Apple Pudding  
Toffee Sauce  
[G], [M]

Spiced Caramelised Cambridge Cream  
[E], [M]

Pear & Almond Tart  
Vanilla Chantilly  
[M], [E], [G]

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

Tea or Coffee with Mince Pie £5.50 [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.