

190

QUEEN'S GATE

Christmas Day Menu

Three Courses £95

Welcome Glass of English Sparkling Wine

STARTERS

Ham Hock Terrine

Herb Emulsion, Wild Mushroom Vinaigrette, Chicory Leaves
[E] [Mu] [SD]

Loch Duart Smoked Salmon

Cornish Crab & Avocado Salad
[C] [F] [M] [Mu] [SD]

Goat Cheese Souffle

Winter Tomato Dressing, Winter Leaves
[E] [G] [M] [Mu] [SD]

Sweetcorn Velouté

Black Truffle Dressing
[SD] **VE**

MAINS

Traditional Norfolk Bronze Turkey

Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Gravy
[M] [SD]

Fillet of Aberdeen Angus Beef

Glazed Carrots, Mashed Potato, Cep Mushrooms, Red Wine Sauce
[M] [SD]

Fillet of Halibut

Buttered Leeks, Roasted Tiger Prawns, Ginger Scented Sauce
[C] [F] [M] [SD]

Butternut Squash Gnocchi

Oyster Mushroom Fritters, Brussels Sprout & Cranberry Dressing
[G] [Mu] [SD] **VE**

DESSERTS

Christmas Pudding

Brandy Cream
[E] [G] [M]

Dark Chocolate Fondant

Amarena Cherries, Vanilla Ice Cream
[E] [G] [M] [S]

Selection of Fruit Sorbets

VE

Selection of British Cheese

Homemade Almond Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers
[E] [G] [M] [N] [SD]

Tea or Coffee with Mince Pie [E] [G] [M] [SD]

A discretionary service charge of 12.5% will be added to your bill.
Please make one of our team aware of any dietary restrictions or allergies you might have.
ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [M] MILK,
[Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE. **V** vegetarian. **VE** vegan

All menu items are subject to change according to seasonality and market availability.