

190

QUEEN'S GATE

Christmas Eve Menu

Three Courses £75

Welcome Glass of English Sparkling Wine

STARTERS

Ham Hock Terrine

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

Loch Duart Salmon Raviolo

Champagne & Chive Butter Sauce, Keta Caviar
[E] [F] [G] [M] [SD]

Marinated Baked Beetroot

Goat Cheese Dressing, Red Chicory, Croutons
[G] [M] [Mu] [SD]

Celeriac & Apple Velouté

Black Truffle Dressing
[SD] **VE**

MAINS

Roasted Loin of Venison

Parsnip Purée, Curly Kale, Red Wine Sauce, Blackberries
[E] [G] [M] [SD]

Norfolk Black Leg Chicken Breast

Braised Bay Gem Lettuce, Glazed Turnips, Supreme Sauce
[G] [M] [SD]

Fillet of Cod

Buttered Leeks, Cauliflower, Citrus Dill Sauce
[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]

White Chocolate Mousse

Poached Pears, Sable Biscuit, Caramel Sauce
[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, [Mo] MOLLUSCS, [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.