



THE QUEENS OAK
FESTIVE MENU 2020

WHY NOT GET THE EVENING POPPING WITH A GLASS OF PROSECCO? £6.50

FESTIVE MENU 2 COURSES £23.50

FESTIVE MENU 3 COURSES £28.50

WHILE YOU WAIT: Bread & Olives; enough for 3 people to share. £6.00

TO START:

Cream of Celeriac and Truffle Oil Soup, homemade bread.

Salmon and Dill Fishcake, bouillabaisse sauce.

Potted Foie Gras and Chicken Liver Parfait, toasted sourdough, cornichons and tomato chutney.

Blue Cheese Souffle, pear, walnut and watercress salad (N).

Caramelised Red Onion and Goats Cheese Tart, balsamic and sherry vinegar reduction.

FOR MAINS:

Traditional Roast Turkey; cider braised red cabbage, roast roots, roast potatoes, sprouts, bread sauce, pigs in blankets & poultry gravy.

Gratin Byaldi; chargrilled layers of Vegetables, onion marmalade and tomato, served with tomato fondue, salsa Verdi and watercress.

Pork Belly, savoy cabbage, borlotti beans, spicy nduja flavours.

Chicken filled with Chestnut and Mushroom Stuffing, fondant potato and tarragon sauce.

Grilled Sea Bass, herbed new potatoes, green beans, tomato and caper dressing.

Venison and Root Vegetable Casserole, herb dumpling

FOR THE SWEET TOOTH:

Traditional Christmas Pudding, with brandy sauce.

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream.

Lemon Posset, red berries and almond biscotti.

Brownie and Chocolate Mousse, chocolate dirt and marinated berries.

Cheese and Biscuits *Additional £2 surcharge*

(Add a Glass of Port for an extra £4.65)

