



THE QUEEN'S OAK

FESTIVE MENU

2 COURSES 25.95 | 3 COURSES 29.95

Available from 1st to 31st December.
(Excluding Christmas Day).

STARTERS

CURRIED PARSNIP SOUP^V
Toasted focaccia.

ROQUEFORT CHEESE SOUFFLÉ^V
Pear & chicory salad.

TUNA CARPACCIO
Rolled in wasabi and sesame seeds,
mouli slaw & crispy wantons.

BLACK PUDDING BONBONS
Crispy piccalilli.

WILD MUSHROOM RISOTTO^V
Parmesan tuile, truffle oil.

MAINS

ROAST TURKEY CROWN

Sage & cranberry pork stuffing, roast potatoes,
pigs in blankets, carrot & swede mash,
braised red cabbage, bread sauce.

FILLET OF SEA BASS

Warm potato salad, confit onions, sunblush
tomatoes, parmesan, crispy squid, salsa verdi.

AUBERGINE PARMIGIANA^V

Rich tomato sauce, parmesan,
bread crumbs, basil & mozzarella.

CORNFED CHICKEN BREAST

Stuffed with mushroom & chestnut
mousse, tarragon creamed leeks.

PRESSED PORK BELLY

Gratin dauphinoise, cider braised
red cabbage, apricots, cider jus.

PUDDINGS

CHRISTMAS PUDDING
Brandy sauce.

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream.

LEMON POSSET
Marinated berries, almond biscuit.

CHEESE & BISCUITS
Tomato chutney, pickled celery & biscuits.

MULLED WINE POACHED PEAR
Lemon curd cream, poaching juices,
ginger nut crumb.

Speak to a member of staff for allergen information or dietary requirements.
A discretionary 10% service charge is included.

