

CHRISTMAS MENU

QUEEN'S
HOUSE





CHRISTMAS MENU

TWO COURSES FOR 22 | THREE COURSES FOR 28

FOR THE TABLE

WASABI CRISPS

(vg) 3.5

GORDAL OLIVES

(gf) (vg) 5

marinated in garlic, rosemary & thyme

WARM FLATBREADS (vg) 5

hummus dip

TO START

DUNKELD SMOKED SALMON

gin & lime syrup, caperberries & chive crème fraiche

ROAST PEPPER, ONION & GOATS CHEESE SOURDOUGH (v)

candied walnut & aged balsamic

WINTER VEGETABLE & TRUFFLE SOUP (vg)

garlic crostini & winter truffle oil

TO FOLLOW

BUTTER-ROASTED TURKEY

pork stuffing, brussel sprouts, carrot fondant, honey roast parsnips, duck fat
roast potatoes, cranberry sauce & turkey gravy

HAGGIS WELLINGTON (vg)

mushroom duxelle, wilted spinach, wild mushroom, peppercorn sauce,
seasonal vegetable fricassee & garlic and rosemary oil

PEPPERED 8oz RUMP (gf)

garlic and potato rosti, honey roast carrot & red wine jus

PEPPERED 8oz SIRLOIN 5 supplement (gf)

garlic and potato rosti, honey roast carrot & red wine jus

TO FINISH

WARM CHRISTMAS PUDDING (vg)

brandy butter

APPLE CRUMBLE (v)

cinnamon ice cream

DARK CHOCOLATE TART (v)

pistachio ice cream

FOR THE TABLE

HOUSE OF MOUSE CHEESE SELECTION (v) 12 (FOR 2)

grapes, chutney & crispbread

(gf) = gluten free (df) = dairy free (vg) = vegan (v) = vegetarian

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