

December Party Menu

Homemade spiced parsnip soup with homemade bread & homemade butter

Fried fish & sweet curry dipping sauce

Prawn cocktail flatbread, crispy kale & sriracha seasoning

Vegan Mezze of hummus, pickles, baba ghanoush, tapenade & crispy flatbreads

Classic Potato Gnocchi, basil pesto, dressed leaves & fresh Parmesan

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Christmas Roast turkey with all the trimmings & stock gravy

Homemade cranberry & red onion nut roast with all the trimmings & vegan gravy

Slow roast pork belly with creamy buttered mash winter greens sauteed in garlic & ginger with stock gravy & crispy kale

Marinated roast tofu with olive oil mash, winter greens sauteed in garlic & ginger, vegan gravy, cranberry & red onion chutney & crispy kale

Hand stretched & long proved pizza, fresh San Marzano tomato & basil sauce, smoked turkey, cranberry & garlic cream

Roast North Sea cod, roast garden grown potatoes, sauteed greens & café de paris butter

Pan-fried breast of Gressingham duck, dressed winter salad, béarnaise sauce & hand-cut chips

Homemade preserved lemon & carrot falafel, crisp winter salad leaves, sweet-pickled vegetables deep, fried haloumi & tahini dressing our own turmeric & onion seed flatbread with crispy kale & parsnip crisps

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Chocolate brownie & homemade chocolate ice cream

Lemon posset with homemade shortbread

Baked vanilla cheesecake with a spiced berry compote

Bakewell Tart & cardamom custard

Classic or Vegan Christmas pudding

Two courses £30.00

Three Courses £37.50

Available throughout December

Ideal for smaller work groups & family bookings



QUEENS
HEAD
Blyford