



THE
QUEEN'S ARMS

CHRISTMAS SET MENU

2 COURSE £35 3 COURSE £45

STARTERS

Jerusalem artichoke soup, artichoke crisps, roasted hazelnuts and sage

Smoked salmon rillettes, cucumber and fennel salad, seaweed salad cream, rye toasts

Roast chicken and leek terrine, pickled walnut, tarragon emulsion, watercress, toasted truffle milk bread

MAINS

Roasted turkey ballotine stuffed with apricot, pistachio and sausage, pigs in blankets, beef dripping roast potatoes and red wine gravy.

Serve with honey and cumin roasted carrots and parsnips, cider braised red cabbage, roasted sprouts with bacon and chestnuts, Longmans cauliflower cheese.

Cornish skate, caramelised celeriac, sauté hispi cabbage, green peppercorn sauce

Roasted onion squash, herb gnocchi, hen of the wood mushrooms, squash velouté, Old Winchester crisps

DESSERTS

Queens Christmas pudding, brandy creme anglaise, clotted creme ice cream

Ginger and egg nogg baked Alaska, cinnamon caramel sauce

Barkham blue with rosemary crackers, apple, celery and spiced tomato chutney

Before placing your order, please inform a member of our team if you have a food allergy, we are not a gluten & nut free kitchen.

There is a discretionary 10% service charge added to your bill.

(GF) Gluten free, (VG) Vegetarian, (DF) Dairy free, (VE) Vegan

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