



Queens Head Bramfield

Christmas Party Menu 2017

(available Monday to Friday
Throughout the day lunch & evening From 29th November)



Starters

Spiced Butternut Squash and Red Pepper Soup **V GF***

Deep Fried Breaded Goat's Cheese with Beetroot & Red Onion Jam **V**

Salmon & Hake Fishcakes with Confit Lemon Dressing **GF**

Pressed Ham Hock & Apricot Terrine with Port Reduction **GF***

Mains

Roast Norfolk Bronze Turkey, Pigs in Blankets, Sage Stuffing, Roast Potatoes, Gravy **GF**

Grilled Smoked Haddock on Creamed Leek Mash topped with Bacon & Cheese Sauce **GF**

Blade of Beef Cottage Pie, Creamy Horseradish Mash & Braised Red Cabbage **GF**

Feta, Spinach & Toasted Pine Nut Baked in Filo Parcel, Tomato Ragu & New Potatoes **V**

Pot Roast Gloucester Old Spot Pork Belly, Colcannon Potato Croquette,
Crispy Crackling & Apple Sauce, Gravy **GF***

ALL MAINS SERVED WITH ROASTED ROOT VEG & WINTER GREENS

Desserts

Chocolate & Orange Mousse Marquise with Salted Caramel Sauce

Lemon Curd Crème Brulee with Candied Peel & Almond Biscotti **GF***

Warm Ginger Parkin with Toffee Sauce & Warm Custard **GF**

Selection of English Cheeses, Homemade Chutney & Crackers **GF***

(Christmas Pudding also available if required) **GF***

2 Courses £20 per person (available lunchtime only)

3 Courses £25 per person

NON REFUNDABLE DEPOSIT OF £5 PER HEAD SECURES YOUR BOOKING

GF=GLUTEN FREE/GF*=GLUTEN FREE SUBSTITUTE