



# Queens Head Bramfield

## Boxing Day Menu 2017



SERVED 12 – 2.30

### Starters

Cauliflower Cheese & Chive Soup with Herb Croutons **V GF**

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Halloumi Stuffed Garlic Mushrooms on Toasted Ciabatta **V GF\***

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Flaked Peppered Mackerel & Pink Pickled Onion & Caper Rocket Salad **GF**

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Chicken Liver Parfait with Cherry Compote and Toasted Sourdough **GF\***

### Mains

Chargrilled Lamb Steak with Garlic & Feta Potatoes, Winter Greens and Minted Gravy **GF**

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Braised Venison & Sloe Gin Casserole with Herb Mash, Roasted Roots and Red Cabbage **GF**

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Baked Smoked Haddock Mac n Cheese in a Creamy Leek & Bacon Sauce & Garlic Bread

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Beetroot and Grilled Goats Cheese Risotto with Spinach Pesto & Crispy Shallots **V GF**

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Pot Roast Pork Belly with Potato Croquette & Seasonal Vegetables Crackling and Apple Gravy

### Desserts

Chocolate Chip Pecan Pie with Salted Caramel Sauce & Honeycomb Ice Cream

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

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Ginger Parkin Pudding with Toffee Sauce & Vanilla Cream Custard

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

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**3 Courses £40 per person**

**Under 12 Years Old Menu £ 20**

Non-refundable deposit of £5 per person secures your booking

**GF=GLUTEN FREE/GF\*= GLUTEN FREE SUBSTITUTE**