

How To Book...

Please call us to check dates, availability and to make a provisional reservation.

Christmas menus must be pre-booked and pre-ordered and are available for a minimum party size of 2 guests to a maximum of 42 guests.

A £10 per guest deposit (non refundable, non transferable) is required to secure the booking, payable within 10 days of the provisional booking. Sorry, sadly we do not accept cheques.

On receipt of the deposit, a pre-order sheet will be given to complete. Please indicate in block capitals on the sheet the names of all guests and any dietary/allergy issues, then return your choices to us **no later than 10 days before the party date.**

Please note that part deposits (where an individual guest cancels from a party) may not be used against the final bill and payment in full is required for any guests who cancel their meal with less than 4 hours notice on the party date.

A service charge has not been included; instead we're most grateful for gratuities left at your discretion.

In the event of extreme weather conditions on the party day, such as impassable snow or ice, we will carry forward deposit monies paid to a pre-ordered re-booking for January 2019.

THE QUEEN'S HEAD

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HAVE YOURSELF *A Merry Little Christmas*



THE
QUEEN'S HEAD
BRAMFIELD

• FESTIVE PARTY MENU •

Christmas Party Menu

Available by prior booking and pre-order,
from 1st to 24th December*

2 Course Option

Available lunchtimes only, Monday to Saturday
12 - 2:30^{pm}

3 Course Option

Available Monday to Saturday from 12 - 2:30^{pm}
and 6 - 9^{pm} and Sundays from 12 - 8^{pm}

£18 per guest for 2 courses
followed by coffee and handmade mini mince pies

£24 per guest for 3 courses
followed by coffee and handmade mini mince pies

v- denotes suitable for vegetarians.

gf - denotes can be made gluten free - please advise us on
your pre-order sheet.

Full allergen information is available for all our dishes - please ask.

*Christmas Eve - 12 - 2:30pm only.

To Start

Roasted Field Mushroom
stuffed with roasted garlic, spinach and mushroom duxelles,
finished with fresh parmesan, rocket and a herb oil *v gf*

Game, Cranberry and Smoked Bacon Terrine
with spiced apple chutney, salad leaves and croutons *gf*

Smoked Salmon and Prawn Salad
with dill crème fraîche, brown bread and butter *gf*

Homemade Tomato and Basil Soup
with warm artisan bread *gf v*

Main Courses

Homemade Butternut Squash and Hazelnut Roast
with vegetarian pigs in blankets, roast potatoes, cranberry sauce
and a vegetarian gravy *v*

Chestnut Mushroom Roasted Crown of Turkey
with a sausagemeat and sage stuffed leg of turkey with all
the festive trimmings *gf* (without the turkey leg)

Baked Cod Fillet
with saffron mash, wilted spinach and a lemon and caper nut brown butter *gf*

Pan Fried Venison
with fondant potatoes, a celeriac purée and a blackcurrant jus *gf*

All main courses are accompanied by fresh seasonal vegetables

Pudding

White Chocolate Snowball
vodka and white chocolate panna cotta snowball with a tangy
winter berry compote and a tuille *gf*

Hot Christmas Pudding with Cointreau cream

Apple and Cinnamon Tart
with a pistachio and hazelnut crumble and hot custard

Bailey's Irish Cream and Chocolate Cheesecake with Chantilly cream

Cheeseboard
A trio of local cheeses with walnuts, crackers and a spiced apple chutney *gf*
(£3 per guest supplement)

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Coffee or Tea and Handmade Mini Mince Pies to finish