



## THE QUEEN'S HEAD BRAMFIELD

# SPRING PUDDING NIGHT

## FRIDAY 3<sup>RD</sup> MAY

**Ticket only event, table times from 6 - 9pm**  
**£24 per guest**

A light main course followed by an all you can eat buffet of 10 homemade hot and cold puddings and desserts

Roasted Mediterranean Vegetable Ragu  
pappardelle pasta with fresh parmesan, a house salad and garlic bread v

Thanjavur Style Chicken Curry  
A medium hot South Indian curry with a clean and fresh flavour.  
Coriander, mint & ginger give fragrant flavour alongside the green chilli and curry leaves. gf

Smoked Haddock Risotto  
with herbs and shallots, topped with poached smoked haddock and a poached egg gf

## THE PUDDINGS!

**Tarte au Citron**

**Blueberry, Gin & Lemon Trifles** gf

**Hot Caramel and Pecan  
Pudding**

**Jam Roly Poly**

**Chocolate Marquise**

**Dark Chocolate and  
Cherry Mousse** gf

**Hot Jamaican Bananas  
with sultanas in spiced rum** gf

**American Style Pancakes  
with maple syrup**

**Mini Black Forest Gateaux**

**Hot Treacle Tart**

**Ice cream, cream or custard - please just ask!**

v - denotes suitable for vegetarians | gf - this dish is gluten free.  
Full allergen information is available for all our dishes - please ask.