



How To Book...

Please call us or pop in to check availability and to make a provisional reservation. Christmas menus for parties of 7+ guests must be pre-booked and pre-ordered. Our Festive Menu is available for a maximum party size of 30 guests.

Deposits: A £10 per guest deposit (non refundable, non transferable) is required to secure your booking, payable within 10 days of the provisional booking. Part deposits (where an individual guest cancels from a party) may not be used against the final bill where a guest has cancelled with less than 4 hours notice given to us, and payment in full is required for any guest who cancels their meal with less than 1 hours notice given to us on the party date.

On receipt of the deposit, a pre-order sheet will be given to complete. You can also find this on our website. 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.

Allergens: Please note - it is the guests responsibility to inform us of any allergies/intolerance upon ordering. Full allergen information is available for all of our dishes - please ask.

Service Charge: 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) we will carry forward deposit monies paid to a pre-ordered re-booking for January to March 2027.

THE QUEEN'S HEAD

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Festive Menu



THE
QUEEN'S HEAD
BRAMFIELD

Our Festive Menu

Available from Saturday 28th November to Thursday 24th December
Monday to Saturday: 12 - 8^{pm} & Sundays: 12 - 6^{pm}
(Christmas Eve 12 - 2^{pm})

£29.50 per guest for 2 courses*

£36 per guest for 3 courses*

*Price for tables with full deposits paid and pre-ordered in advance.

Party of 6 or Less?

No need to pre-order or pay a deposit unless you want to;
you'll find our Festive Menu dishes on our specials boards*
throughout December, all individually priced

OR

benefit from our fixed price 2 or 3 course option by pre-ordering
and paying a deposit per guest in advance
(please see over for full pre-booking information)

*All festive dishes on the specials boards are subject to availability and are priced individually.

Party of 7 or More?

A £10 per guest deposit is required to secure your booking,
along with your pre-ordered meal choices.

Please see over for full booking
information for parties of 7 guests or more.

v - denotes suitable for vegetarians. ♥ - denotes suitable for vegans.
gf - is gluten free. gfa - gluten free adaptable; please tell us on your order sheet.
Please note - it is the guest's responsibility to inform us of any
allergies/intolerance upon ordering.
Full allergen information is available for all our dishes - please ask.

Starters

Dill Cream Cheese Stuffed Smoked Salmon
melba toast, pickled cucumber, beetroot powder

Mulligatawny Soup warm crusty bread v ♥ gfa

Pan Seared Pigeon Breast black pudding and potato hash, blackberry jus

Prawn Cocktail celeriac remoulade, trout caviar, sourdough bread gfa

Mains

Classic Roast Norfolk Bronze Turkey Breast
thyme roasted potatoes, Yorkshire pudding, a pig in blanket, pork and apricot
stuffing, creamed leeks, braised red cabbage, heritage carrots, rich gravy gfa

Add 5 honey and mustard pigs in blankets £6.50 gf

Add pan fried sprouts with chestnuts and bacon £6 gf

Pan Seared Stonebass
garlic and thyme hash potatoes, a prawn, saffron, fennel,
chorizo and spinach chowder with fresh dill oil gf

Beef Shortrib
truffle mashed potatoes, chantenay carrots, garlic sautéed cavolo nero,
red wine and chocolate jus gf

Spiced Soy Suffolk Pan Seared Duck Breast
duchess potatoes, braised red cabbage, baby roast turnips, sherry plum sauce gf

Winter Spiced Beetroot & Potato Wellington
pommes purée, maple roasted root vegetables, cranberry and port reduction v ♥

Pudding!

Queen's Chantilly Choux Profiteroles
Bailey's Irish cream ice cream, caramel sauce, milk chocolate shards v

Classic Christmas Pudding with lashings of brandy sauce

Hot Ginger Sponge cinnamon crème anglaise, candied orange v can be ♥

Cherry and Dark Chocolate Pavlova v gf

Cheese Board (£5 supplement)
black bomber, blue stilton, goat's cheese, crackers, fig relish, apple, grapes v gfa