



## Festive Lunch Menu

### Starters

(V) (Vegan) Tomato and Basil Soup with Herb Croutons

Pork Liver Pate with Beetroot Chutney and Melba Toast

(V) (Vegan) (GF) Slices of Seasonal Melon with Winter Berries and Cardamom Syrup

### Main Courses

All Main Courses are served with a selection of Seasonal Vegetables and Potatoes

Traditional Roast Turkey with Pigs in Blankets, Cranberry Sauce, Sage and Onion Stuffing and Rich Gravy

(GF) Grilled Red Snapper served with Crushed New Potatoes, Spring Onion and Roast Pepper Cream Sauce

(V) (Vegan) Aubergine, Roast Pepper and Tomato Tian with Butternut Squash, Rosemary Risotto and Herb Oil

### Desserts

(V) Classic Christmas Pudding with Brandy Sauce

(V) (GF) Chocolate Torte served with Chantilly Cream and Toffee Sauce

(Vegan) Chocolate Tart with Fruits of the Forest Compote and Chocolate Sauce

(V) (GF) Vanilla and Blueberry Panacotta with Fruits of the Forest

### Followed by

Freshly Brewed Coffee and Mints

Three Course Set Menu for £28.95

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