



May Dinner Menu

Starters

Spicy Butternut Squash and Coconut Soup with Crispy Sage and Apple Croutons (DF)

King Prawn in Saffron Batter, Salmon in Beetroot Batter, Cod in Basil Batter Deep Fried Served with Spaghetti of Asian Pickled Vegetables

Asparagus, Sun Dried Tomato, Pine Nut Salad with Goat Cheese Mousse (GF)

Smoked Duck, Spring Onion, Pea Shoot with Pineapple, Pomegranate and Chilli Relish (DF) (GF)

Galia Melon, Raspberry Sorbet, Exotic Fruits & Raspberry Coulis (DF)

Main Courses

Jerk sweet Potato, Pepper & Black Bean Curry with Grilled Yam and Boiled Rice (VG)

Marinated Stuffed Pork fillet with wild Mushroom & Spinach, Black Pudding Cake, Cider Glaze

8oz Rib Eye Steak with Steak Cut Chips, Cherry on the Vine Tomatoes, Tarragon & blue Cheese Butter, Steak Chips & Flat Mushrooms (GF)

£3.00 Supplement

Sea Bream with Roasted Fennel, Artichoke & Sea Salt Tomatoes, Salsa Verdi (DF) (GF)

Rosemary & Garlic Grilled Chicken Breast with Red Lentil Puree, Sweet Potato Rosti, Red Wine Jus (DF) (GF)

Thai Red Snapper with rice Noodles Palm Hearts & Vegetables with Mango and Red Onion & Coriander Salsa

Desserts

Lemon Crumble Tart- Candied Pineapple, Financier, Lemon Cheesecake Dome

Deconstructed Peach Melba- Poached Peach, Raspberry Jelly, Fresh Raspberries, Meringue, Vanilla Ice-Cream (GF)

Chocolate Cherry Tian- Chocolate Genoise, Cherry Mousse, Dark Chocolate Ice-Cream, Poached Cherry

Selection of British & Continental Cheeses with Biscuits, Tomato Chutney, Celery & Grapes

£3.50 Supplement

Sides

Bread & Olives **£3.95** - Garlic Bread **£2.95** - Side Salad **£2.95** - Vegetable Selection **£2.95** - Onion Rings **£2.95**

One Course
£14.95

Two Courses
£18.95

Three Courses
£24.95

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