



The Queens Festive Menu

Lunch 12-3pm

2 courses £19.50 3 courses £27.50

Dinner - includes a glass prosecco 6-9pm

2 courses £27.50 3 courses £36.50

STARTERS

Maple and orange glazed smoked salmon, whipped goat's cheese and avocado, sourdough crostini

Roasted heritage beetroot salad, winter slaw, kale and walnut pesto **(VG)**

Chicken liver parfait, fig and apple chutney, brioche toast

Roasted celeriac soup, thyme and truffle oil **(V)**

Spicy lamb samosa with a sweet coconut curry sauce

MAINS

Individual fish pie, puff pastry, colcannon mash, stem broccoli, lemon hollandaise

Crispy pork belly, apple sauce, black pudding, goose fat roasties, savoy cabbage, honey roasted parsnip and carrot, jus

Roast sirloin of beef, goose fat roasties, honey roasted parsnip and carrot, savoy cabbage, sage and onion stuffing, jus

Turkey, pigs in blankets, geese fat roasties, honey roasted parsnip and carrot, savoy cabbage, sage and onion stuffing, cranberry jam, jus

Sweet potato and spinach coconut curry, turmeric rice, flat bread, crispy pakora **(VG)**

DESSERTS

Christmas pudding, mulled wine syrup, cinnamon ice cream

Espresso martini cheesecake, amaretto cream

Dark chocolate and orange brownie, white chocolate ganache, salted caramel ice cream

Pear and almond cake, blackberry smash, vanilla ice cream **(VG)**

Winter pavlova with mixed berries, fresh fig, Chantilly cream, cherry kirsch ice cream

To book please contact us on 02392822466 or book via email foodandbeverage@queenshotelportsmouth.com
A £10 per head deposit is required to secure your booking and please let us know in advance if you have any special dietary requirements