



SANDRINGHAM MENU

FOR THE TABLE

Sourdough baguette, sea salt & chive butter

STARTER

Ham hock terrine, balsamic onion chutney, fresh baked sourdough

Beetroot cured salmon, horseradish snow, watercress, pickled shallots

Smoked duck breast, baby gem apple, walnut, grapes, blue cheese, herb oil

Roasted butternut squash soup, cheddar croute (v)

MAIN COURSE

Roast supreme of chicken, tenderstem broccoli, pea puree, chicken jus

Roast loin of cod, crushed new potatoes, lemon & caper beurre blanc, green beans

Braised beef feather blade, chive mash, wilted greens, red wine jus

Roasted vegetable wellington, tomato & basil sauce, roasted new potatoes, wilted spinach (vg)

DESSERT

Vanilla crème brulee, orange shortbread

White chocolate & raspberry cheesecake, fresh raspberries, raspberry gel

Millionaire shortbread tart, shortbread crumb, chocolate mousse ice cream

Raspberry Eton mess (vg)

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TEA, COFFEE & PETIT FOURS

THE QUEENS HOTEL

Portsmouth



BALMORAL MENU

FOR THE TABLE

Sourdough baguette, sea salt & chive butter

STARTER

Roast chicken & prosciutto terrine, lemon & parsley mayonnaise, pickled carrot, micro herb salad

Salmon & crayfish cannelloni, lemon & chive cream cheese, watercress emulsion

Roasted cauliflower soup, pan fried chorizo, chorizo soda bread

Heirloom tomato salad, basil, sourdough croutes, gazpacho gel (vg)

MAIN COURSE

Roast supreme of chicken, potato terrine, roasted onion puree, green beans, honey & mustard sauce

Pan fried salmon, pea puree, pea & pesto dressed gnocchi, parsley velouté

Roast breast of duck, charred broccoli, dauphinoise, honey roasted parsnip puree, port jus

Root vegetable pithivier, celeriac puree, spiced roasted cauliflower, vegan jus (vg)

DESSERT

Black forest gateaux bombe, kirsch-soaked chocolate sponge, cherry compote, vanilla mousse,
cherry gel, chocolate soil

Pineapple & passionfruit pavlova, roasted pineapple, fresh passionfruit, coconut whipped cream,
passionfruit sorbet

Toffee apple parfait, caramelised white chocolate, toffee popcorn, salted toffee sauce, apple crisp

Banoffee trifle, banana sponge, toffee sauce, toffee set custard, whipped cream (vg)

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TEA, COFFEE & PETIT FOURS

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Portsmouth



BUCKINGHAM MENU

FOR THE TABLE

Sourdough baguette, sea salt & chive butter

STARTER

Shellfish bisque, mussels, mini lobster roll

Pan fried scallop served in its shell, roasted apple & cider puree, granny smith,
pickled golden raisin, watercress oil

Coronation chicken crumpet, spiced roasted chicken, coriander & lemon mayonnaise,
sherry & raisin jam, spiced seeds

Smoked baby aubergine, beetroot humous, Isle of Wight tomato, toasted seeds, coriander cress (vg)

MAIN COURSE

Beef wellington, truffle mash, balsamic roast shallot, celeriac puree, green beans, port & thyme jus

Roast halibut, pea puree, potato terrine, pancetta beurre blanc

Butter poached lobster & xo pork belly, charred broccoli, pickled mooli, puffed pig skin,
5 spice plum ketchup

Truffle & cep risotto, parmesan crisp, tarragon oil, king oyster tempura (v)

DESSERT

Tirami choux; giant choux bun filled with tiramisu, mascarpone ice cream, gold leaf

White chocolate panna cotta, white chocolate & raspberry fudge cake, fresh raspberries, raspberry tuille,
white chocolate soil

Champagne poached strawberry tart, creme patissiere, aged balsamic, basil, crème fraiche ice cream,
edible flowers

Cherry bakewell custard slice, almond custard, griottines cherries, puff pastry, whipped cream,
vanilla ice cream (vg)

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CHILDREN'S MENU

STARTER

Hummus & crudities

Tomato soup

Halloumi fries

MAIN COURSE

Sausage, mash & peas

Fish, chips & peas

Pizza, chips & salad

Chicken goujons, chips & peas

Burger, chips & salad

DESSERT

Chocolate brownie, vanilla ice cream

Knickerbocker glory

A selection of ice cream or sorbet

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Includes unlimited jugs of squash throughout the day

THE QUEENS HOTEL

Portsmouth



EVENING RECEPTION MENUS

FINGER FOOD BUFFET

A selection of filled sandwiches, wraps & brioche buns
Chicken satay
Cumberland sausage rolls
Vegan sausage rolls (vg)
Seasoned potato wedges (vg)
Vegetable samosas (v)
Chicken goujons
Korean fried cauliflower (vg)
Chipolatas, honey & mustard glaze
Vegetable kebabs (vg)
Breaded King Prawns
Beetroot hummus & crudities (vg)
Goat's cheese and red onion quiche (v)

UPGRADE TO A TACO
STATION OR ROAST MEAT
FEAST BUFFET

SPEAK TO YOUR WEDDING
COORDINATOR FOR MORE
DETAILS

LATE NIGHT BAPS

A selection of
Bacon rolls
Sausage baps
Fish finger sandwich, tartare sauce
Vegan sausage baps
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Slow cooked onions
Ketchup, brown sauce

CHEESE & CHARCUTERIE

Leg of Iberico ham
Chorizo, Copa, Bresaola
Chicken liver parfait
Tunworth, Isle of Wight Blue, Wookey hole cheddar
Kalamata and Gordal olives marinated in orange and fennel
A selection of fruit & chutneys (vg)
Caperberries, cornichons, pickled shallots (vg)
A selection of freshly baked bread, sourdough and crackers (vg)

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Portsmouth



CANAPE RECEPTION

SELECT 4

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Asparagus spear, pickled radish, lemon, ricotta, edible flowers

Ham hock terrine, soft quails eggs, truffle crisp

Compressed cucumber, smoked salmon, horseradish mousse

Goats cheese & fig tartlet, candied walnut

Ox cheek chilli taco, sour cream, chive lime

Truffle & gallybagger rarebit, pickled radish, chervil

Tiger prawn skewer, sweet chilli glaze, coriander cress

Puffed pig's skin, char siu pork, pickled carrot

Vegan chilli taco, spiced corn, lime

Smoked duck, tapioca cracker, charred pineapple

Lamb bon bon, potato & goats cheese velouté

Crab tartlet, crème fraiche, tomato, cucumber, parsley cress

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