

CHRISTMAS SET MENU | £40 PP

The Queens Hotel Portsmouth

SELECTION OF BREADS

Sea salt & chive butter
(GF and DF available upon request)

STARTERS

CARROT & CUMIN SOUP (VG, GF)

Coriander oil, sourdough

HAM HOCK TERRINE (GF, DF)

Red onion marmalade

BEETROOT & GIN CURED SALMON (GF)

Pickled slaw, lemon & chive crème fraîche

WELSH RAREBIT TART (V)

Tomato chutney, herb salad

MAINS

ROAST TURKEY (DF)

All the trimmings
(GF option available upon request)

SLOW BRAISED BLADE OF BEEF (GF)

*Dauphinoise potato, caramelised shallot,
green beans, red wine gravy*

ROAST COD LOIN (GF)

Tenderstem broccoli, fondant potato, chive velouté

BUTTERNUT & SWEET POTATO NUT ROAST (VG, GF)

All the trimmings, vegan gravy

DESSERTS

CHRISTMAS PUDDING

Brandy custard
(GF option available upon request)

LEMON POSSET

Crème fraîche, stem ginger shortbread, freeze dried raspberries

CHOCOLATE TART (GF, VG)

Orange gel, Grand Marnier Chantilly

TIRAMISU CHEESECAKE

Chocolate sauce

*Please inform your server if you have any allergies or special dietary requirements.
A discretionary 10% service charge will be added to your final bill.*