

CHRISTMAS EVE | £45 PP

Restaurant 1865 at the Queens Hotel

STARTERS

CARROT & CORIANDER SOUP (VG)

Croutons, herb oil

HAM HOCK TERRINE

Red onion marmalade, bread

ROSE MELON

Coconut sorbet, lime juice

BETROOT & GIN CURED SALMON

Pickled slaw, citrus chive crème fraîche

MAINS

SLOW COOKED BLADE OF BEEF

Port thyme sauce

CHICKEN SUPREME

Peppercorn sauce

BAKED COD LOIN

Cream herb sauce

ROAST VEGETABLE WELLINGTON (VG)

Tomato, basil sauce

All served with seasonal vegetables & potatoes

DESSERTS

LEMON POSSET

*Crème fraîche, stem ginger shortbread,
freeze dried raspberries*

CHOCOLATE SPONGE SLICE

*Candied popcorn, tonka bean caramel,
Chantilly cream*

VANILLA CRÈME BRÛLÉE

BLACKSTICKS BLUE OR BARBERS 1833

VINTAGE CHEDDAR FRUIT BREAD

Mulled gel, candied walnuts

*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.*