

MOTHER'S DAY

2-COURSE £35 PP | 3-COURSE £45 PP

The Queens Hotel Portsmouth

STARTERS

SOUP OF THE DAY (VG)

Bread

BEETROOT GRAVADLAX

Celeriac remoulade, pea shoot & roast lemon oil

DORSET CHARCUTERIE

Hartgrove Coppa, venison chorizo, fennel & white pepper salami, pickled vegetables, capers & bread

SEAFOOD COCKTAIL

Lobster, crayfish, baby gem, Marie Rose, tiger prawn & bread

SLOW COOKED PULLED BRISKET CROQUETTE

Beetroot relish, watercress oil

HAM HOCK TERRINE

Piccalilli, sourdough & watercress

ROASTS

ROAST AGED SIRLOIN OF BEEF

Pan gravy, Yorkshire pudding

ROAST SADDLE LAMB

Pan gravy, Yorkshire pudding

ROAST TURKEY BREAST, STUFFING

Pan gravy, Yorkshire pudding

All served with thyme roast potatoes in duck fat, honey glazed roast carrot & parsnip, seasonal greens & cauliflower cheese

ROAST VEGETABLE WELLINGTON (VG)

Thyme-roasted potatoes, roast carrot & parsnip, seasonal greens, vegan gravy

MAINS

GRILLED SALMON SUPREME

Parslied potatoes, spring greens, Hollandaise sauce

THE QUEENS BURGER

Brioche bun, streaky bacon, burger onions, burger sauce, dill pickle, beef tomato, baby gem, cheddar cheese, chips

PORTOBELLO MUSHROOM BURGER

Blacksticks blue, burger onions, burger sauce, dill pickle, beef tomato, baby gem, vegan brioche, chips (vegan option available)

SIDES | £5

ROAST POTATOES

Duck fat & thyme

ROAST ROOT VEGETABLES (V)

Honey glaze

TENDERSTEM BROCCOLI (V)

Garlic & shallot butter

DESSERTS

STRAWBERRY SUNDAE

Strawberry ice cream, strawberry compote, vanilla shortbread

APPLE TARTE TATIN FOR TWO (VG)

Toffee sauce, vegan vanilla ice cream

CLASSIC VANILLA CRÈME BRÛLÉE

Lavender shortbread

CHOCOLATE SPONGE SLICE

Candied popcorn, tonka bean caramel, Chantilly cream

BLACKSTICKS BLUE OR BARBERS 1833 VINTAGE CHEDDAR, FRUIT BREAD

Mulled wine 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.*