CHRISTMAS DAY ADULTS £120 PP | CHILDREN £60 PP

Restaurant 1865 at The Queens Hotel

STARTERS

ROASTED BUTTERNUT SQUASH SOUP (VG, GF)

Toasted pumpkin seeds, coriander cream

CHICKEN LIVER PARFAIT

Red onion marmalade, pancetta crisp, toasted brioche

LOBSTER, PRAWN & CRAYFISH COCKTAIL (GF)

Baby gem, Marie Rose

HOT SMOKED SALMON CROQUETTE (GF, DF)

Celeriac puree, picked shallot, watercress oil

MAINS

ROAST TURKEY (GFO)

Cranberry & chestnut stuffing, pigs in blankets, cranberry sauce

ROAST FILLET OF BEEF

Chateau potato, winter greens, roast shallot & wild mushroom, port & thyme jus

ROAST TURBOT

Fennel velouté, tender stem broccoli, parslied potatoes

ROAST SWEET POTATO, WILD MUSHROON & SPINACH WELLINGTON (VG) $Vegan\ gravy$

DESSERTS

CHRISTMAS PUDDING

Cranberries & brandy custard

DARK CHOCOLATE PANNACOTTA

Chocolate bon bons, honeycomb, clementine coulis

PAVLOVA (VG, GF)

Spiced pear & stem ginger, mascarpone vanilla cream

HAMPSHIRE CHEESE BOARD

Crackers, grapes & chutney

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.