

NEW YEAR'S EVE MENU

The Queens Hotel Portsmouth

SHOTS OF SOUP ON ARRIVAL

STARTERS

LOBSTER, CRAYFISH & TIGER PRAWN COCKTAIL

Baby gem, Marie Rose

ROAST CELERIAC & CRANBOURNE BLUE SOUP (V)

Sourdough croutes, apple oil

MAINS

BEEF WELLINGTON

*Hartgrove Coppa, chestnut mushroom duxelles, parsnip puree,
fondant potato, winter greens, haggis sauce*

NEW FOREST MUSHROOM,
SWEET POTATO & BLACK GARLIC WELLINGTON (V)

fondant potato, winter greens, vegan jus

DESSERTS

CRANACHAN KNICKERBOCKER GLORY (V)

Flapjack, raspberries, Whisky mascarpone, vanilla ice cream

ASSIETTE OF CHOCOLATE (V)

*White chocolate & Whisky macaron, dark chocolate &
Grand Marnier Crèmeux, milk chocolate & honeycomb fondant*

*Please inform your server if you have any allergies
or special dietary requirements.*