

MOTHER'S DAY
2-COURSE £37.50 PP | 3-COURSE £47.50 PP
The Queens Hotel Portsmouth

STARTERS

CELERIAC & APPLE SOUP (VG)

Caramelised walnuts, fresh baked focaccia

SALMON GRAVADLAX (GF)

Celeriac remoulade, pea shoot & watercress oil

DORSET CHARCUTERIE

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

SEAFOOD COCKTAIL

Lobster, crayfish, baby gem, Marie Rose, tiger prawns, brown bread & butter

WILD MUSHROOM CROQUETTE (V)

Creamed leeks, herb oil

CHICKEN & SMOKED HAM TERRINE

Piccalilli, sourdough, baby watercress

ROASTS

DRY AGED STRIPLOIN OF BEEF

ROAST SADDLE OF LAMB

ROAST TURKEY BREAST & STUFFING

All served with thyme & rosemary roast potatoes, honey glazed roast carrot & parsnip, seasonal greens, cauliflower cheese, red wine gravy & Yorkshire pudding

ROAST SWEET POTATO, MUSHROOM & BLACK GARLIC WELLINGTON (VG)

Roast potatoes, roast carrot & parsnip, seasonal greens, vegan gravy

MAINS

BAKED SEABASS FILLET (GF)

Fondant potato, baby leeks, pickled fennel, Bouillabaisse sauce

THE QUEENS BURGER

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

SIDES | £5

ROAST POTATOES (V)

HONEY ROAST ROOT VEGETABLES (V)

TENDERSTEM BROCCOLI (VG)

DESSERTS

VANILLA PANNACOTTA

Hibiscus poached rhubarb, fresh raspberries

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

COFFEE CRÈME BRÛLÉE

Lemon shortbread

DARK CHOCOLATE PAVE

Orange & mango Sorbet

CHEESEBOARD

Barbers vintage cheddar, Lyburn garlic & nettle, Blue Monday with date jelly, candied walnut & fruit bread

*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.*