

# CHRISTMAS PARTY MENU

*The Queens Hotel Portsmouth*

## SELECTION OF BREADS

*Sea salt & chive butter  
(GF and DF available upon request)*

## STARTERS

### SWEET POTATO & GINGER SOUP (VG, GFA)

*Coriander cream, sourdough croutons*

### VENISON, PORK & PANCETTA TERRINE (GF, DF)

*Plum & apple chutney*

### SALMON GRAVADLAX (GF)

*Pickled fennel, pea shoot*

### BRIE & SUNDRIED TOMATO TART (V)

*Micro herbs, spiced tomato chutney*

## MAINS

### ROAST TURKEY (DF, GFA)

*Stuffing, pigs in blankets, cranberry sauce*

### SLOW BRAISED BLADE OF BEEF (GF)

*Roast carrot, tenderstem broccoli, fondant potato, port & thyme sauce*

### ROASTED SALMON SUPREME (GF)

*Fine beans, crushed new potato, lemon & dill sauce*

### ROASTED SQUASH, MUSHROOM & ROCKET WELLINGTON (VG)

*Vegan gravy*

## DESSERTS

### CHRISTMAS PUDDING (GFA)

*Brandy custard*

### VANILLA PANNA COTTA

*Spiced clementine compote*

### CHOCOLATE BROWNIE (GF, VG)

*Crispy raspberries, vanilla cream*

### DARK CHOCOLATE CHEESECAKE

*Cherries, mascarpone cream*

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