

## Lunch Only

### Starters

#### **Homemade Spiced Parsnip Soup**

*served with Crusty Bread and Butter*

#### **Duo of Melon**

### Main Courses

#### **Roast Turkey**

*with Pigs in Blankets and Roast Potatoes*

#### **(V) Red Leicester, Sweet Pepper & Chestnut Strudel** *with New Potatoes*

All with seasonal vegetables

### Desserts

#### **Christmas Pudding** *and Brandy Sauce*

#### **Homemade Sherry Trifle**

#### **Coffee & Mince Pies**

**2 Courses – Main, Dessert & Coffee £13.50**

**3 – Courses & Coffee £15.95**

We regret that we are unable to make any variations to this menu.

## THE QUEENS HEAD



### *Christmas Menus 2011*



*From 1<sup>st</sup> December to  
23 December 2011 inclusive*

Christmas 2011 see's our 8<sup>th</sup> year at The Queens Head and as usual we are looking forward to a fabulous festive season. This year we have chosen some of our favourite home-cooked dishes that we know you will love. As with previous years, we have tried to ensure our food is as local as possible and from sustainable sources. We continue to strive to maintain excellent customer service that is both friendly and welcoming so that we can give you a fantastic Christmas experience!



***A Very Merry Christmas***

To you all  
From Denise and the Team



### **Terms and Conditions**

1. In the first instance please telephone to check your preferred date is available.
2. Please complete and return the booking form as soon as possible as the most popular dates are booked early and we hate disappointing our customers.
3. Please consider carefully the number of guests likely to be in your party and send deposits only for that number. Deposits cannot be refunded under any circumstances, nor can they be substituted for other goods or services.
4. We regret we are unable to make any exceptions with deposit payments.
5. Any cancellations received with less than 24 hours notice will automatically forfeit the full price of the meal

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## **Lunch or Dinner Menu**

### **Starters**

#### **Homemade Spiced Parsnip Soup**

*Served with Crusty Bread & Butter*

#### **Homemade Chicken Liver Pate**

*With Melba Toast & Winter Chutney*

#### **Baked Goats Cheese**

*Served with Parmesan Shortbread & Cranberry Compote*

**Traditional Prawn Cocktail** *Served with Brown Bread & Butter*

### **Main Courses**

#### **Roast Breast of Turkey**

*With Pigs in Blankets & Roast Potatoes*

#### **Slow Roast Belly of Pork**

*On Mash with a Cider Jus and Apple Sauce*

#### **Roasted Hake**

*With Dauphinoise Potatoes & A Creamy Mushroom Sauce*

**(V) Red Leicester, Sweet Pepper & Chestnut Strudel**

*With New Potatoes*

All served with seasonal vegetables

### **Desserts**

**Christmas Pudding** *and Brandy Sauce*

**Homemade White Chocolate & Baileys Cheesecake**

*with Butterscotch Sauce*

**Warm Spiced Cherries** *with Vanilla Ice Cream*

**Cheese & Biscuits** *with Celery & Walnuts*

### **Coffee & Mince Pies**

**2 Courses & Coffee with Mince Pies £21.00**

**3 Courses & Coffee with Mince Pies £24.50**