



— THE —
QUEEN'S
ROYAL

Seasons Eatings

Time to eat, drink
and be merry!





Lunchtime set menu

To Start

Choice of two homemade festive soups (v)
served with crusty bread

Chicken & apricot terrine
with toasted bruschetta, house chutney and salad garnish

Deep fried brie wedges (v)
with warm cranberry and red wine sauce and salad garnish

Main Course

Your choice of the finest slow roasted meats fresh from the Carvery:
(served to your table on quieter days)

Peppered topside of beef with horseradish sauce **Crown of turkey** with cranberry sauce **Loin of pork** with Bramley apple sauce
or **Succulent rosemary roasted lamb** with mint sauce

The following is cooked to order and served from the kitchen:

Luxury nut roast (v) with mushroom and vegetable gravy

Help yourself to your choice of seasonal vegetables, roast and new potatoes, our famous Yorkshire puddings and the traditional trimmings

Don't forget to save room for pudding- separate dessert menu available!

Lunch menu available Monday- Saturday 12-4pm, £12.95 per person



Midweek Evening set menu

To start

Choice of two homemade festive soups served with crusty bread (v)

Chicken and apricot terrine

with toasted bruschetta, house chutney and salad garnish

Smoked haddock, mozzarella and spring onion fishcakes

with salad garnish and lemon mayonnaise

Deep fried brie wedges (v)

with warm cranberry and red wine sauce and salad garnish

Main Course

Your choice of the finest slow roasted meats fresh from the Carvery:

(served to your table on quieter days)

Peppered topside of beef with horseradish sauce **Crown of turkey** with cranberry

sauce **Loin of pork** with Bramley apple sauce

or **Succulent rosemary roasted lamb** with mint sauce

The following dishes are cooked to order and served from the kitchen:

Luxury nut roast (v) with mushroom and vegetable gravy

Grilled salmon with a creamy tarragon & mushroom sauce

Festive spiced butternut squash lasagne (v) with garlic bread and salad garnish

Help yourself to your choice of seasonal vegetables, roast and new potatoes, our famous Yorkshire puddings and the traditional trimmings

Don't forget to save room for pudding– separate dessert menu available!

Menu available Monday– Thursday 5 until 9pm, £14.95 per person



Weekend party nights

To Start

Choice of two homemade festive soups served with crusty bread (v)

Chicken and apricot terrine

with toasted bruschetta, house chutney and salad garnish

Smoked haddock, mozzarella and spring onion fishcakes

with salad garnish and lemon mayonnaise

Deep fried brie wedges (v)

with warm cranberry and red wine sauce and salad garnish

Main Course

Your choice of the finest slow roasted cuts of meat hand carved for you at the carvery:

Peppered topside of beef with horseradish sauce **Crown of turkey** with cranberry sauce

Loin of pork with Bramley apple sauce or **Succulent rosemary roasted lamb** with mint sauce

The following dishes are cooked to order and served from the kitchen to the carvery. Your waiter will notify you when your dish is ready at the carvery and for your table to make their way over at the same time.

Luxury nut roast (v) with mushroom and vegetable gravy

Grilled salmon with a creamy tarragon & mushroom sauce

Festive spiced butternut squash lasagne (v) with garlic bread and salad garnish

Help yourself to your choice of seasonal vegetables from the carvery, roast and new potatoes, our famous Yorkshire puddings and the traditional trimmings

To Finish

Christmas pudding with classic brandy sauce

Cinnamon apple strudel with lashings of custard

Festive chocolate Yule log with whisky cream

Trio of Queen's own ice cream from today's choice of flavours

Friday & Saturday's throughout December 7pm until late, £26.00
Live music/disco and lots of dancing (optional!)



Christmas Day

To Start

Homemade soup

Creamy chestnut, bacon & parsnip soup with crusty bread
or French onion soup with chunky gruyere crouton (v)

Twice baked cheese & chive soufflé (v)

with mixed leaves and balsamic glaze

Paprika smoked salmon & king prawn cocktail

on a bed of mixed leaves, with thousand island dressing, brown bread and butter

Ham hock terrine (gf)

With mixed side salad and picallili

Main Course

Your choice of the finest slow roasted cuts of meat hand carved for you at the carvery .
With a choice of juicy fore rib of beef, turkey stuffed with sage and mincemeat stuffing,
crackled loin of pork or succulent lamb with rosemary.

The following dishes will be cooked to order and served from the kitchen to the carvery:

Roasted butternut squash (v) filled with creamed mushrooms, spinach, chestnuts & parmesan

Seared sea bass fillets cooked in a caper and butter sauce

Luxury nut roast (v) with sumptuous mushroom gravy

*All served with your choice of fresh & seasonal vegetables, roast and new potatoes,
our famous Yorkshire puddings and the traditional trimmings from the carvery*

To Finish

Deluxe Christmas pudding with brandy Anglaise

Trio of Queen's own ice cream in a brandy snap basket

Trio of festive cheese and biscuits with apple, celery & grapes with our own fig chutney

Queen's Royal trifle made and served individually and with glugs of sherry

Festive Yule log served with a pouring jug of Chantilly cream

First sitting 12noon for 12.30, second sitting 3 for 3.30pm

Adult price £69.95, £34.95 for children



Boxing day

To Start

Choice of two homemade festive soups served with crusty bread (v)

Chicken and apricot terrine

with toasted bruschetta, house chutney and salad garnish

Smoked haddock, mozzarella and spring onion fishcakes

with salad garnish and lemon mayonnaise

Deep fried brie wedges (v)

with warm cranberry and red wine sauce and salad garnish

Main Course

Your choice of the finest slow roasted meats fresh from the Carvery:

Peppered topside of beef with horseradish sauce **Crown of turkey** with cranberry

sauce **Loin of pork** with Bramley apple sauce

or **Succulent rosemary roasted lamb** with mint sauce

The following dishes are cooked to order and served from the kitchen:

Luxury nut roast (v) with mushroom and vegetable gravy (to order)

Grilled salmon with a creamy tarragon & mushroom sauce

Festive spiced butternut squash lasagne (v) with garlic bread and salad garnish

Help yourself to your choice of seasonal vegetables, roast and new potatoes, our famous Yorkshire puddings and the traditional trimmings

Don't forget to save room for pudding– separate dessert menu available!

Table bookings from 12noon until 6pm, £19.95 per person

HAPPY NEW YEAR!



New Years Eve

Queen's Royal Gala Buffet
A buffet fit for a Queen or a King
With live entertainment from our favourite
GRAY WHITFIELD
Ticket price £29.95
Start the new year in style!



THE
QUEEN'S
ROYAL

Thank you for your support throughout 2017, we look forward to seeing you again in the New Year!

December dining 2017

Set lunch menu

Monday- Saturday 12-4pm, starting 04.12.17
Starter plus carvery only £12.95,

Set evening menu

Available throughout December, starting 04.12.17
Monday- Thursday from 5pm- 9pm
2 courses £14.95 per head £5 deposit required per person

Weekend party nights

3 courses £26, live entertainment & late bar from 01/12/17

Christmas Day

12.00pm for 12.30pm sitting or 3pm for 3.30pm sitting
Adults £69.95, children under 11yrs £34.95
£10 deposit required per person

Boxing Day

2 courses (carvery included) 12-6pm
Adults £19.95, children under 11 yrs £7.95

