190
QUEEN'S GATE

Festive Season Banqueting
Golden Cracker Menu

£85 per person

STARTERS

Corn-Fed Chicken & Artichoke Vol-Au-Vent
Pumpkin Sauce, Winter Truffles
[E] [G] [M] [SD]

Loch Duart Olive Oil Poached Salmon
Marinated Cucumber, Trout Roe Butter Sauce, Winter Leaves
[F] [G] [M] [Mu] [SD]

Marinated Roasted Beetroots
Piquillo Pepper Dressing, Goat Cheese & Chicory Salad
[M] [Mu] [SD]

MAINS

Aberdeen Angus Beef Fillet
Potato Fondant, Portabello Mushroom, Herb Butter,
Sweet & Sour Carrots, Red Wine Sauce
[M] [SD]

Sauté Fillet of Halibut
Braised Baby Gem, Glazed Cauliflower, Bouillabaisse Sauce
[F] [M] [SD]

Wild Mushroom Pie
Curly Kale, Glazed Kohlrabi, Celeriac Velouté, Winter Truffles
[G] [S] [SD]

DESSERTS

The Gore Christmas Pudding
Brandy & Vanilla Bean Custard
[E] [G] [M] [N] [SD]

White Chocolate Mousse
Poached Comice Pears, Butterscotch Sauce
[E] [G] [M] [S]

Selection of British Cheeses
Served with Homemade Fruit Cake, Chutney, Fruit Jelly, Sourdough Crackers
[E] [G] [M] [N] [SD]

Tea, Coffee & Mince Pies

[E] [G] [M] [SD]

Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan
ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [M] MILK,
[Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE.

All menu items are subject to change according to seasonality and market availability.