190
QUEEN'S GATE

Festive Season Banqueting
Red Cracker Menu

£75 per person

STARTERS

Terrine of Ham Hock
Herb Mayonnaise, Warm Brioche, Winter Truffle Dressing
[E] [G] [M] [Mu] [SD]

Ravioli of Loch Duart Salmon & Cornish Prawns
Baby Spinach, Chive Velouté
[E] [F] [G] [Mo] [SD]

Roasted Celeriac Velouté
Sauté Wild Mushrooms, Herb Oil
[SD] **VE**

MAINS

Roasted Norfolk Turkey
Pigs in Blankets, Seasonal Vegetables, Roasted Potatoes,
Yorkshire Pudding, Cranberries, Gravy
[E] [G] [M] [SD]

Sauté Gilt Head Cornish Bream
Crushed Herb Potatoes, Grilled Courgettes, Sweet Pepper Sauce
[F] [M] [SD]

Cauliflower & Chickpea Pasty
Baby Onions, Glazed Chestnuts, Kale, Sweetcorn Velouté
[G] [SD] **VE**

DESSERTS

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

Soft Meringue & Mixed Fruit Compote
Vanilla Chantilly, Clementine Sauce
[E] [G] [M] **V**

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.