



# The QUEEN'S HEAD

## Sunday lunch in December

### Starter

Leek & potato soup, goats cheese & sage fritters (v)(gf on request)

Smoked mackerel pate, soda bread, caper & herb salad (gf on request)

Crispy pork croquettes, celeriac remoulade, pickled apple

Wild mushroom risotto, truffle oil, parmesan & rocket (v)(gf)

### Main course

Roasted breast of turkey, pork & chestnut stuffing, pigs in blankets, duck fat roast potatoes, seasonal vegetables, turkey gravy

Roasted rump of beef (served pink), Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, red wine gravy

Roast fillet of cod, caramelised cauliflower puree, salsify, kale & clams, brown butter sauce (gf)

Pan fried polenta cake with melted camembert, tomato & olives, spinach & crispy onions

### Dessert

Chocolate torte with caramelized white chocolate & amaretto poached pear (v)

Mincemeat strudel, orange scented mascarpone, brandy sauce (v)

Blackberry & apple fool (gf)(v)

Trio of British cheeses – Wookie Hole cheddar, Blackstick's blue, Somerset brie (v)

**One course £14.95**

**Two courses £18.95**

**Three courses £24.95**