



The QUEEN'S HEAD

Feasting Menus

The Queens Head is excited to introduce our Feasting Menus for parties and large groups.

A fun and interactive way to share great food the way it should be done - on the dining table, surrounded by friends and family – just like home!

The only question is: who will be in charge of Carving and Serving...?

Sharing Boards

Spanish tapas: Sliced serrano ham, warm mini chorizos, manchego cheese & quince, served with olives & warm crusty bread

Seafood hors d'oeuvres: Scottish smoked salmon, potted shrimps, warm crab cakes & mackerel pâté served with granary toast, lemon & herb mayonnaise, pickles

Vegetable mezze: Sun blush tomatoes, barbequed aubergines with tahini, feta marinated in garlic & rosemary, caramelised onion hummus, served with toasted pitta breads & olives.

Main Courses

'Boeuf Bourguignon'

Slow cooked blade of longhorn beef in a rich Burgundy wine, smoked bacon, mushroom & roasted shallot sauce, finished with garlic croutons & parsley

Roast rack of local pork, salt baked celeriac, cider & sage gravy

Roast sirloin of longhorn beef, Yorkshire puddings, whole butter roasted cauliflower, pan juices

'Lamb hotpot'

Tender braised shoulder of lamb with carrots and onions in a light rosemary & lamb sauce, topped with thinly sliced crispy potatoes

'Luxury fish pie'

Line caught cod, smoked haddock, crayfish, prawns & Queen scallops in a Champagne & parsley cream sauce, baked with a rich buttery parmesan mash

'Hungarian pork goulash'

Shoulder of pork, slow cooked in a roasted pepper & sweet onion sauce, spiced with smoky paprika and served with buttered Hungarian style pasta

'Salmon en croute'

Whole side of Scottish salmon, with a button mushroom, white crab & herb stuffing, wrapped & baked in all butter puff pastry, lemon butter sauce

Desserts

Raspberry & sherry trifle with candied almonds & pouring cream

The Queens head brioche & chocolate chip bread & butter pudding, vanilla custard.

Hot apple strudel with calvados cream

Belgian dark chocolate roulade

Classic lemon meringue pie, raspberry sauce

£27.50

Based on sharing board starters for the table, main course & dessert per person

£3 supplement for beef sirloin main course

Vegetarian main course options are available on request and dietary requirements can be accommodated with advanced notice

The menu is designed for tables of 8 persons and above