

### *First Course*

- \*Roasted Red pepper and Tomato soup with herby croutons*
- \*Baked figs wrapped in prosciutto ham, filled with brie, rocket and a balsamic glaze*
- \*Smoked mackerel pate with toasted ciabatta sticks*
- \*Chicken meatballs with a Oriental twist served with a spring onion relish and sweet chilli sauce*

### *Second Course*

*Our roasts today come with roast potatoes, homeamde Yorkshire, roasted root vegetable ,chipolata in smoked bacon, cauliflower cheese, herb stuffing, braised red cabbage*

- \*British rib-eye roast beef*
- \*British Pork Belly with crackling*
- \*Vegetarian Nut roast served with vegetarian gravy\* Pan-fried sea bass fillet with a red pesto and basil dressing, crushed new potatoes with tenderstem*
- \*Steak cheeseburger in a brioche bun, lettuce, mayo with chips, gherkins, coleslaw and onion rings*
- \*Queens Head Salad bowl served with roasted butternut squash, celeriac, tender stem broccoli roasted new potatoes radicchio, spring onion and crunchy seeds served with sea bass or grilled halloumi*

### *Third Course*

- \*Trio of desserts - Cherry chocolate mousse, Raspberry crushed mini meringues, lemon tart.*
- \* Warm chocolate fudge brownie with cream*
- \* Mixed Berry Cheesecake*
- \*Cheeseboard served with Mature Cheddar, Stilton. Brie Black grapes and red onion chutney*