

THE QUEEN'S HEAD

Christmas Specials

*Our festive specials will appear alongside our winter pub favourites,
available from Friday 27th of November to Thursday 24th of December*

STARTERS

- Celeriac, hazelnut & truffle soup, crispy croutons and crusty bread (gfo)
- Sage & onion, soft boiled Scotch egg with cranberry relish and dried cranberries
- Slow cooked pork shoulder & thyme rilette with sweet apple chutney, pickles and toast (gfo)
- Maple roasted beetroot & pear salad with crumbled feta and crushed pistachios (vg, gf)
- Smoked salmon & trout mousse, rye bread, pickled cucumber, caviar, fresh horseradish (gfo)

MAINS

- Traditional roast turkey with chestnut, sage & apricot stuffing, pigs in blankets, rosemary roast potatoes, honey glazed parsnip & carrots, smoked chorizo buttered sprouts and homemade cranberry compôte (gfo)
- Pan fried hake fillet with a Welsh 'laverbread' crumb, served with white wine, Menai mussel & cockle cream sauce, potato & fennel terrine and tempura sea asparagus (gf)
- 'Osso bucco alla milanese' braised beef shank slow cooked with tomato, carrot, celery and garlic on a creamy saffron risotto with fresh herb & lemon gremolata (gf)
- Wild boar sausages, ruby port & juniper gravy, horseradish mash potato, Dijon glazed carrots and sticky honey shallots with bacon crumb
- Roasted butternut squash, sweet potato, spinach & lentil pithivier, garlic & rosemary roast potatoes, braised kale, cauliflower purée and red wine jus (v)

DESERTS

- Homemade traditional Christmas pudding, candied cranberries and rum cream sauce
- Vanilla & crème de menthe panna cotta, with white chocolate ice cream and caramelised white chocolate (gf)
- Double chocolate black forest brownie, cherry jam, chocolate sauce and cherry sorbet
- Mulled plum polenta cake, whipped lime yoghurt and plum syrup
- Selection of cheese: Award winning Snowdonia Black Bomber cheddar, classic Stilton, Plasir de Roy French brie served with crackers, celery, grapes and quince jelly and Bara Brith (gfo)

(vg) – vegan (gfo) – gluten free option (gf) - gluten free (v) - vegetarian
If you have any dietary requirements please speak to a member of the team in advance.