THE QUEEN'S HEAD

Christmas Specials

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

DESSERTS

Homemade traditional Christmas pudding, candied cranberries and rum cream sauce

Vanilla & créme 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.