

The Queens Head

Bulwick

Christmas Party Menu 2009

“Ribollita” Tuscan style winter vegetable and bean soup with bread and olive oil (V)

Pressed terrine of duck and chicken liver with toasted brioche and sweet piccalilli

Carpaccio of natural smoked haddock with shaved fennel, lemon, capers and parsley with crème fraiche

Buffalo mozzarella with radicchio, celery, parsley and pomegranate salad (V)

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Roast Norfolk free range turkey with stuffing, crisp pancetta, chipolata, bread sauce, roast potatoes,

seasonal vegetables and roast gravy

Pan fried blade of Aberdeenshire beef with creamed savoy cabbage and smoked pancetta, with mash and

a red wine and shallot sauce

Baked wild halibut with an herb crust, leeks, Jerusalem artichoke, porcini mushrooms and roast turkey

juices, spinach and ratte potatoes

Celeriac and chestnut risotto with sage and gorgonzola (V)

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Traditional Christmas pudding with brandy cream

Dark chocolate Nemesis with pistachio ice cream

Warm apple and caramel tart with clotted Dorset cream

A selection of Artisan cheese, biscuits, fruit and quince jelly

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Filter coffee and mint

**1<sup>st</sup> – 9<sup>th</sup> and 27<sup>th</sup> – 30<sup>th</sup> December 2007**

**Lunch £20.95ph Dinner £24.95 ph**

**10<sup>th</sup> – 23<sup>rd</sup> December 2007**

**Lunch £23.95ph Dinner £27.95ph**

This menu does have to be booked in advance, a pre order for each person is required and parties must be for a minimum of 6 people

A non refundable deposit of £10.00 per person is required with your booking.

A 10% service charge will be applied to the bill for all bookings of 6 and over.

Dishes on this menu may vary according to availability, however we will do our utmost to give you advance notice of any changes.