

Available from Friday 21st November to
Tuesday 23rd December 2025
(Monday to Saturday)

Lunch - 2 courses £38 pp / 3 courses £42 pp
Dinner - 3 courses £46 pp
A £20 pp non-refundable deposit
Is required upon booking

The Queen's Inn



Festive Menu

Starters

Roasted carrot, ginger & maple syrup,
carrot crisps (GF adapt) (Vg)

Cured and torched mackerel fillet, smoked mackerel pate,
celeriac remoulade, sweet pickled vegetables (GF)

Artisan goats cheese mousse, beetroot and orange salad,
warm parmesan muffin (GF adapt) (V)

Shredded pork tacos, pineapple chutney, sweetcorn salsa (DF)

Tiger prawn pakora, mango, chilli and spring onion salsa (DF)

Main Courses

English-reared roast turkey, confit leg, sausage meat, sage and cranberry
ballotine wrapped in pancetta, slow roasted winter veg, garlic and thyme roasted
potatoes, Brussels sprouts, bread sauce, gravy (DF and GF adapt)

Roasted cod loin, crab mac 'n' cheese, sea beets, sauce Américaine

Sweet potato schnitzel, Jerusalem artichoke risotto,
roasted peppers (V) (Vg adapt)

Venison shepherd's pie, venison loin, truffled parsnip puree,
black cabbage, port jus (GF)

Desserts

Christmas pudding, brandy and vanilla creme Anglaise (Vg, DF & GF adapt)

Chocolate and cherry delice, pistachio brittle, blackberry meringue, vanilla diplomat

Date, ginger and pear pudding, toffee sauce, ginger ice cream

Terry's chocolate orange cheesecake, orange gel, cocoa nib tuile

If you have a food allergy or special dietary requirements,
please speak to a member of staff and advise at time of booking.
You must pre-order your food for the festive menu - please make sure that if the guest is vegetarian,
vegan, gluten free or dairy free that this is specified within your pre-order.

Please call 01580 754233 or email info@queensinn.co.uk to make a booking