

# Queens Road

RESTAURANT, BAR & GRILL

For guest numbers over 8 a set menu of the same starter, main course and dessert will be required.

A choice menu is available at a £3.00 per person supplement otherwise the same starter, main course and dessert should be chosen for all guests (excluding dietary requirements).

A pre -order will be required at least 7 days prior and choices should all be from one menu below.

**£25.00 per person**

## **Starters**

Roasted tomato and red pepper soup **(v)**

Smooth mackerel pâté with horseradish cream fraiche and sourdough crisps

Hilltop honey, balsamic and roasted beetroot salad

## **Mains**

Slow cooked pork belly with braised savoy cabbage, gratin potato and a cider jus

Free range chicken breast stuffed with tarragon mousse, chervil and sweet potato mash, served with a panache of vegetables

Mussels in tomato and chorizo sauce

Butternut squash risotto, Old Winchester crisp, basil essence **(v)**

## **Desserts**

Chocolate torte with a hazelnut crumb and Chantilly cream

Forest fruits cheesecake with a raspberry crisp

Lemon tart

**£30.00 per person**

**Starters**

Asparagus and red pepper jelly with a walnut crumb (v)

Pressed ham hock terrine served with piccalilli, celeriac and a winter apple salad

Poached pear and grilled goat's cheese with a brioche crouton and onion jam

**Mains**

Medallions of pork fillet served with potato rosti, apricot and sage puree and a Stichelton Blue cheese jus

Confit leg of duck served with roasted vegetables, garlic mashed potato and a red wine reduction

Scottish salmon fillet served with sauté potato, fine beans and black olives and a tarragon and white wine sauce

Wild mushrooms risotto, white truffle oil and toasted pine nuts (v)

**Desserts**

Mango and passion fruit parfait served with shortbread biscuit

Custard tart with savoury berries

Warm chocolate brownie with vanilla mascarpone cream

**£37.50 per person**

**Starters**

Broccoli and grilled almond soup

Smoked garlic & lime chilled prawn salad with ribbon vegetables and a chilli dressing

Grilled halloumi, butternut squash and toasted walnut salad

**Main**

Braised sirloin steak with glazed root vegetables and cocotte potato  
(minimum of 10 guests)

Cannon of Welsh Lamb with fondant potato, grilled vegetables,  
hedgerow berries and a rosemary jus

Herb crusted cod fillet, crab meat and asparagus risotto with a  
lobster bisque

Saffron and shitake mushroom risotto (v)

**Desserts**

Warm Bramley apple tart with calvados syrup

Cappuccino crème brûlée, fresh berries with a shortbread biscuit

Selection of British cheeses, grapes, quince jelly and biscuits

**Additional items**

Why not added a little something extra to your dinner, below  
are a couple of options for you:

Intermediate course of lemon sorbet and raspberry crisp or a  
beetroot cream soup at £3.50 per person

Tea and coffee at £2.50 per person

Coffee and petit fours £3.50 per person

Selection of 4 canapes on arrival at £7.00 per person