

Christmas 2019 at



Email: enquiries@queensfinghall.co.uk
Tel: 01677 450259.

The Queens Head

Christmas Day Lunch 2019

Cream of Onion & Thyme Soup with Wild Mushrooms & Toasted Pinenuts

Smoked Salmon Terrine, Pickled Cucumber, Chicory & Horseradish Cream

Sauté of King Scallops with Belly Pork, Black Pudding & Pea Puree

Duck Liver Parfait, Piccalilli & Melba Toast

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Cherry Sorbet

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Traditional Roast Turkey,
Sage, Onion & Chestnut Stuffing, Chipolata & Pan Gravy

Roasted Halibut Fillet with King Prawns, Mussels, Spinach & a White Wine Sauce

Medium Roasted Fillet of Beef, Roasted Winter Vegetables & Red Wine Sauce

Roasted Root Vegetables & Gruyere Cheese in Puff Pastry, Tomato Sauce & Basil Pesto

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Apple & Almond Tart with Champagne Sorbet

Christmas Pudding with Brandy Sauce & Iced Baileys Parfait

Dark & White Chocolate Bavarois with Cherries, Honeycomb & Shortbread

Dales Cheese & Biscuits, Celery, Grapes & Apple Chutney

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Coffee & Handmade Petit Fours

£69.50 per person

Christmas Party Dinner Menu

Cream of Onion Soup with Wild Mushrooms & Thyme

Warm Salad of Grilled Goats Cheese, Beetroot, Spinach & Roasted Hazelnuts

Prawn & Hot-Smoked Salmon Salad with a Dill Mayonnaise, Apple & Sweet Pickled Cucumber

Salad of Roasted Squash, Chicory, Pickled Mushrooms, Walnuts & Harrogate Blue Cheese Dressing

Ham Hock, Chicken & Pheasant Terrine with Apple Chutney

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Slow Roasted Pork Belly with Black Pudding, Baked Apple & Cider Gravy

Traditional Roast Turkey with Chestnut, Sage & Onion Stuffing, Chipolata and Pan Gravy

Grilled Fillet of Sea Bream served on a Spinach, Garlic & Cherry Tomatoes

Grilled Salmon Fillet with a Prawn & Lemon Butter Sauce

Roast Sirloin of Beef with Yorkshire Pudding & Red Wine Gravy

Baked Field Mushroom, Spinach & Blue Cheese in Puff Pastry with a White Wine & Wild Mushroom Sauce

Served with a selection of seasonal Vegetables & Potatoes

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Classic Crème Brulee with Ginger Caramel Ice Cream

Dark Chocolate Bavaois with Raspberries

Christmas Pudding & Brandy Sauce

Dales Cheese & Biscuits

Cherry & Almond Tart with Cherry Sorbet

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Coffee & Handmade Chocolates

£26.00 per person for three courses

£21.00 per person for two courses

Christmas Party Lunch Menu

Cream of Onion Soup

Warm Salad of Grilled Goats Cheese, Beetroot, Spinach & Roasted Hazelnuts

Salad of Roasted Squash, Chicory, Pickled Mushrooms, Walnuts & Harrogate Blue Cheese Dressing

Ham Hock, Chicken & Pheasant Terrine with Apple Chutney

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Slow Roasted Pork Belly with Black Pudding, Baked Apple & Cider Gravy

Traditional Roast Turkey with Chestnut, Sage & Onion Stuffing, Chipolata and Pan Gravy

Grilled Fillet of Sea Bream served on a Spinach, Garlic & Cherry Tomatoes

Baked Field Mushroom, Spinach & Blue Cheese in Puff Pastry with a White Wine & Wild Mushroom Sauce

Served with a selection of seasonal Vegetables & Potatoes

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Classic Crème Brulee with Ginger Caramel Ice Cream

Dark Chocolate Bavarois with Raspberries

Christmas Pudding & Brandy Sauce

Cherry & Almond Tart with Cherry Sorbet

£16.50 for 2 courses

£20.00 for 3 courses

Queens Head

New Years Eve 2018

Canapés served at your table

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Duck Liver Parfait with Sauternes Jelly & Melba Toast

Salad of Peppered Venison Loin, Chicory, Coriander and Shaved Fennel

Sauté of King Scallops with Pork Belly & Celериac Puree

Seafood Medley – Crabcake, Home Cured Salmon, King Prawns & Crayfish

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Champagne Sorbet with Raspberries

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Roasted Partridge stuffed with Chorizo, Spinach & Pinenuts, Rosti Potato & a White Wine Gravy

Pan-fried Beef Fillet, Parsnip Puree, Roasted Shallots & Wild Mushrooms,
Red Wine Jus

Roasted Pork Fillet with Serrano Ham, Roasted Belly,
Baked Apple & Cider & Sage Gravy

Grilled Fillet of Halibut with Breaded Langoustine Tails & a Herb Risotto

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Cherry & Almond Tart, Vanilla Sauce & Cherry Sorbet

Dark Chocolate Truffle, Raspberries, Honeycomb & Baileys Parfait

Crème Brulee with Apple & Blueberry Compote, Creme Fraiche Ice Cream & Shortbread Biscuit

Local Cheese with Biscuits, Celery & Grapes

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Coffee & Handmade Chocolates

£65.00 per person including Disco into the New Year