

Christmas 2018 at
 The Queen's Head
Finghall

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The Queen's Head

Christmas Day Lunch 2018

Cream of Cauliflower & Blue Cheese Soup with Wild Mushrooms & Toasted Pine Nuts

Smoked Seafood Medley
Smoked Haddock Fishcake, Hot Smoked Salmon & Smoked Mackerel Pate

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

Ham Hock & Pheasant Terrine, Mango Chutney & Peas hoots

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Champagne Sorbet with Apple & Blueberry Compote

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

Roasted Halibut Fillet with King Prawns, Wild Mushrooms, 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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Lemon Tart with Champagne Sorbet

Christmas Pudding with Brandy Sauce & Iced Baileys Parfait

Dark Chocolate Bavaois with Cherries, Honeycomb & White Chocolate Mousse

Dales Cheese & Biscuits, Celery, Grapes & Apple Chutney

Hazelnut Praline Parfait with Poached Pear, Caramel Sauce, Shortbread & Salted Caramel Ice Cream

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Coffee & Handmade Petit Fours

£65.00 per person

Christmas Party Dinner Menu

Roasted Butternut Squash Soup with a Spicy Sweetcorn Pakora

Smoked Haddock & 'Kit Calvert' Wensleydale Cheese Fishcake on Creamed Spinach & Leeks

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

Salad of Roasted Pear, Chicory, Pickled Mushrooms, Pine Nuts & Harrogate Blue Cheese Dressing

Ham Hock, Chicken & Pheasant Terrine with Pineapple & Mango 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 Bass served on a Seafood Risotto

Braised Pheasant with Ham, Lentils, Chestnuts & a Madeira Sauce

Slowly Braised Venison with Pearl Barley and Vegetables, Puff Pastry Lid

Baked Field Mushroom, Spinach & Feta 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 Black Treacle Ice Cream & Shortbread

White Chocolate Bavaois with Apple & Blueberries

Christmas Pudding & Brandy Sauce

Dales Cheese & Biscuits

Lemon Tart with Raspberry Sorbet

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Coffee & Handmade Chocolates

£26.00 per person for three courses

£20.00 per person for two courses

Christmas Party Lunch Menu

Roasted Butternut Squash Soup

Smoked Haddock & 'Kit Calvert' Wensleydale Cheese Fishcake on Creamed Spinach & Leeks

Salad of Roasted Pear, Chicory, Pickled Mushrooms, Pine Nuts & Harrogate Blue Cheese Dressing

Ham Hock, Chicken & Pheasant Terrine with Pineapple & Mango 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 Bass served on a Seafood Risotto

Braised Pheasant with Ham, Lentils, Chestnuts & a Madeira Sauce

Baked Field Mushroom, Spinach & Feta 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 Shortbread

White Chocolate Bavarois with Apple & Blueberries

Christmas Pudding & Brandy Sauce

Lemon Tart with Raspberry Sorbet

£14.50 for 2 courses

£18.50 for 3 courses