

GALA NIGHT

WHERE ELEGANCE MEETS THE NIGHT

31ST DECEMBER 2026

BOOK YOUR TABLE AND DINE WITH US

THE QUEENS HEAD



GALA MENU

AMUSE BEUCHE

Yellow split pea & ham hough

Wild mushroom & truffle (v)

STARTERS

Game Terrine
served with cumberland sauce, melba toast & watercress

Sundried tomato and goats cheese roulade
with candied walnuts & watercress

Panfried Ling
with pickled cauliflower, stuffed morels, morel vinegarette

Seafood cocktail
icelandic prawn and crayfish, marie rose sauce

PALATE CLEANSER

Champagne Sorbet

MAIN COURSE

Venison Wellington
served pink, with creamy mashed potato, tenderstem brocolli
and chocolate jus

White Onion Tart Tatin (v)
with a rocket & parmesan salad, soubise sauce

Lemon Sole Meuniere
lemon and prawn butter sauce with potato galette

Braised Beef Blade
served with garlic mash, tarte fine aux shallots and creamed
sprouts

DESSERTS

Chocolate Cremeux
with raspberry compote

Classic Creme Brulee
with a shortbread biscuit

Giant Choux Bun
with pistaccio ice cream, dark chocolate sauce

£79.95

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Dietary Requirements & Children's Meals

If you have any allergies, dietary requirements or would like to enquire about children's meals, please speak to a member of our management team. We'll be more than happy to help and do our best to accommodate your needs!

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game terrine
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sundried tomato and goats cheese roulade, candied walnuts & watercress

panfried ling
pickled cauliflower, stuffed morels, morel vinegerette

seafood cocktail
icelandic prawn and crayfish, marie rose sauce

PALATE CLENSER

champagne sorbet

MAIN COURSE

venison wellington
creamy mash, tenderstem brocoli, chocolate jus

white onion tart tatin
rocket & parmesan salad, soboise sauce

lemon sole meuriniere
lemon and prawn butter sauce, potato gallote

braised beef blade
garlic mash, shallot tarte finne, creamed sprouts

DESSERT

chocolate cremeux with raspberry compote

classic creme brulee with a shortbread biscuit

giant choux bun
with vanilla, chocolate , thunder and lightning, chocolate sauce