



QUEENS COURT HOTEL

Christmas Party Menu 2018

24th November – 22nd December



Bucks Fizz on Arrival

Starter

Green Pea & Mint Soup - Crème Fraîche

Duck Liver & Orange Pate - Baby Mixed Leaves - Spicy Red Onion Marmalade - Cranberry & Raisin Toast

Terrine of Salmon - Baby Mixed Leaves - Celeriac Remoulade

Goats Cheese Panna cotta - Beetroot - Baby Mixed Leaf Salad

To Refresh Your Palette

Sorbet

Main

Roast Devon Turkey Crown - Pigs in Blankets - Stuffing Balls - Goose Fat Roasted Garlic & Thyme Potatoes - Cranberry Sauce

Braised Beef - Bourguignon Sauce - Yorkshire pudding - Goose Fat Roasted Garlic & Thyme Potatoes

Pan fried Fillet of Sea Bass - Button Mushrooms - King Prawns - Garlic and Herb butter - Spring Onion and Sundried Tomato Potato Cake

Oven Baked Aubergine - Wild Mushrooms - Garlic & Herbs - Roasted Red Pepper & Plum Tomato Coulis

All Mains are served with a Panache of Seasonal Vegetables

Dessert

Traditional Christmas Pudding - Brandy Sauce

Raspberry Torte - Mulled Wine Winter Berry Compote

Chocolate Brownie - Rum and Raisin Ice Cream

A Selection of Westcountry Cheeses – Crackers - Local Chutney – Grapes - Celery - Roasted Hazelnuts

£27.95 per person

No charge for room hire, music system available or we can provide a disco for your party (please enquire about prices) to confirm your booking a £5.00 per head deposit is required

All pre orders and final payment must be received at least 2 weeks prior to your event

****ALL dietary requirements must be notified on booking as no menu variations can be made on the evening of your meal****