



# Christmas Day Menu

£59.95 per person

## ~ STARTERS ~

**Roasted Red Pepper and Butternut Squash Soup**  
with Crusty Bread

**Duck Liver Parfait & Fig Chutney**  
with Toasted Sour Dough Bread

**Classic Half Lobster Thermador**

**Baked Cheddar Cheese Soufflee**  
with Red Onion Marmalade

**MEDLEY OF FRUIT SORBETS**

## ~ MAINS ~

**Roasted Shropshire Turkey and Home Baked  
Honey Glazed Ham**  
with Sage and Onion Stuffing and Gravy

**Herb Crusted Roast Rack of Lamb**  
with a Sweet Balsamic Reduction and Thyme Jus

**Classic Whole Lobster Thermador**

**Vegetable, Brie and Cranberry Wellington (V)**

## ~ DESSERTS ~

**Traditional Homemade Tiramisu**  
Spiked with Amaretto and Marsala Wine

**Victorian Christmas Pudding**  
with Brandy Sauce

**Cherry Frangipane Tart**  
with Creamy Mascapone Ice Cream

**Salted Caramel Roulade**  
with Honeycombe Ice Cream and Hot Toffee Sauce

**Selection of Regional Cheeses with Crackers,  
Grapes and Celery**

**Coffee and Truffles**

# Christmas Fayre Menu

Available 12 noon until 9.30 pm  
2 Course £14.95 3 Course £19.95

## ~ STARTERS ~

**Leek and Potato Soup (V)**  
with Crusty Bread

**Homemade Chicken Liver Pâté**  
with Fig Chutney and Toasted Sour Dough Bread

**Baked Cheddar Cheese Souffle (V)**  
with Red Onion Marmalade

**Creamy Garlic Mushrooms (V)**  
with Crusty Bread

## ~ MAINS ~

**Roast Turkey**  
with Sage and Onion Stuffing, Pigs in Blankets  
and Roast Gravy

**Slow Roasted Belly Pork**  
with Cider Sauce and Crispy Crackling

**Poached Fillet of Scottish Salmon**  
with Lemon and Dill Sauce

**Vegetarian Nut Roast (V)**  
with Yorkshire Pudding and Vegetarian Gravy

## ~ DESSERTS ~

**Christmas Pudding**  
with Brandy Sauce

**Passionfruit and Mango Cheesecake**  
with Whipped Cream

**Triple Belgian Chocolate Praline Torte**  
with Vanilla Ice Cream

**Panna Cotta**  
with Raspberry Sauce

# How To Book Your Meal

Our dining area will be festively decorated from 1st December and we are taking Christmas Party bookings for dates from 1st until the 24th December 2018.

A non-refundable deposit of £5 per person for the Christmas Fayre menu and £10 per person for Christmas Day Lunch secures your booking. A receipt for your deposit will be issued and deducted from your final bill.

Please telephone first to confirm availability on your required date and to make a provisional booking and then complete the appropriate booking form and return to us within 7 days with your deposit.

Please make cheques payable to  
Queens Head Oswestry Ltd.

Much of your menu can be prepared  
Gluten Free and we are happy to help  
with other dietary requirements.  
Please inquire when ordering.

**Email: [queensheadshrops@aol.com](mailto:queensheadshrops@aol.com)  
[www.the-queens-head-oswestry.co.uk](http://www.the-queens-head-oswestry.co.uk)**