

QUEEN OF BRADGATE



AN INDEPENDENT FREE HOUSE

SLIDE INTO CHRISTMAS



*Festive
buffet options
available*

CHRISTMAS FOOD MENU

 /qobpub  @queenofbradgate  @qobpub

www.thequeenofbradgate.co.uk | T: 0116 262 3990



WINTER WARMERS

HOT MULLED CIDER 4.95

Bursting with warming, seasonal flavours. Apple cider blended with plums, cherries, cloves & cinnamon creating a rich & fruity flavour.

HOT MULLED WINE 4.95

Christmas in a cup, red wine blended with plums, cloves, nutmeg & cinnamon creating a rich & fruity flavour.

BOOZY HOT CHOCOLATE 5.75

Cocoa powder, mixed with creamy steamed milk, topped with whipped cream. Add your choice of; Disaronno, Jamesons or Baileys

ADD A LITTLE FIZZ

GREAT DEALS ON FIZZ WHEN PRE-ORDERED IN ADVANCE

NUA PROSECCO 21.00 (USUALLY 23.45)

Fruity, elegant, typically aromatic bouquet


JULES FERUARD CHAMPAGNE 44.95 (USUALLY 49.95)

A fine mousse of tiny bubbles, generous apple fruit & yeasty flavours on the palate.

COCKTAILS

COCKTAIL TREE 75.00

Includes 12 cocktails, choose two from;
Cosmopolitan, French Martini, Pornstar Martini or Bellini



STARTERS

Soup of the day, with grilled bread **V VGO GFO**

Duck & orange liver parfait, crispy serrano, orange chutney, toasted brioche **GFO**

Pan fried mushrooms, stilton sauce, toast **V VGO GFO**

Pan seared scallops, red onion & tomato salsa, red wine poached pear,
lavender **GF**

Tomato bruschetta, garlic rubbed grilled bread, tomato & red onion salsa,
crispy basil **VG GFO**

Sliced beetroot cured salmon, pickled cucumber, lemon cream cheese, crostini **GFO**

MAINS

Roasted Turkey & stuffing roulade, roast potatoes, Stilton sprouts, honey glazed
carrots, buttered greens, pigs in blankets, red wine jus **GFO**

Roasted nut loaf, roast potatoes, Stilton sprouts, honey glazed carrots, buttered
greens, red wine jus **VGO**

Red wine braised blade of beef, buttered mash, tenderstem broccoli, red wine jus,
crispy shallots **GF**

Crispy fried Gnocchi, wild mushrooms, garlic & white wine cream,
vegan parmesan shavings, truffle oil **V VGO**

Garlic & rosemary seared 8oz sirloin steak, hand cut chips, tomato, mushroom,
peppercorn sauce, salad **GF (£5 supplement)**

Beetroot cured salmon, pickled cucumber, beetroot, goats cheese salad **GF**

DESSERTS

Butterscotch crème brûlée, cinnamon shortbread **V**

Black forest cheesecake, blackberry gel, blackcurrant sorbet **V GF**

Oven baked Christmas pudding, brandy cream, cranberry **V GFO**

Oven baked mini mince pies & choice of hot drink **V**

Vegan brownie with blackcurrant sorbet **VG**

**V = VEGETARIAN | VG = VEGAN | VGO = VEGAN OPTION | GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION**

EARLY BOOKING RECOMMENDED

This will be our 8th Christmas at the Queen of Bradgate, make sure you reserve your table early



THREE COURSES FOR 29.95 PP



COMPLIMENTARY WINE

Sunday - Thursday, enjoy a complimentary 1/2 a bottle of wine per person





25TH NOVEMBER - 24TH DECEMBER

£10 per person is required by way of a deposit in order to secure your booking. This deposit is non refundable within 7 days of your booking.
Pre orders are required 7 days before your booking.

Please let us know of any dietary requirements or allergies at the time of pre-ordering

FOR MORE INFORMATION ON BOOKING CONTACT US ON 0116 2623990
INFO@THEQUEENOFBRADGATE.CO.UK | WWW.QUEENOFBRADGATE.COM
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