

Christmas Day

Menu Must Be Booked and Pre Ordered

12 Noon for 12.30pm (to be Seated)

£75.00 Adults/£35.00 children under 12 Years

(Please Contact the Pub for Children's Menu)

Starters

Chefs Roasted Sweet Pepper and Plum Tomato Soup with Stilton
and chive Crouton (VGA) (GA)

Wild Smoked Salmon and White Crab Salad with a Caper and
Horseradish dressing, Pea shoots (GF)

Ballantine of Duck and Pheasant wrapped with Pancetta, Plum
and Red Onion Jam (GF)

Main Courses

Roast Leicestershire Turkey, Yorkshire Pudding, Sage and Onion Stuffing, Pig in
Blankets, Roast Potatoes, Roast Gravy and Bread Sauce(GA)

Chargrilled Fillet Steak, Horseradish infused Fondant Potato, Wild Mushroom and
Madeira wine Jus, Pancetta Brittle, Herb Root Roast Baby Vegetables (GA)

Pan Fried Seabass Fillet, with a Pea and Chive Potato Cake, Lemon and Mint Prawn
Salsa, Tiger Prawn Fritters (GA)

Vegetarian and Vegan Roast Beef with Sage and Onion
Stuffing, Sausage in Blanket, Roast Potatoes and Yorkshire Pudding. (VG)

Dessert

Homemade Christmas Pudding with Brandy Sauce
Selection of Leicestershire Cheeses with Home Made Chutney,
Celery and Biscuits (V)

Chocolate and Raspberry Terrine, Raspberry Ripple Ice Cream,
Orange Tulle (GA)

Tea and Coffee and Mince Pies

A £15 deposit per person will be required to book (all deposits are Non Refundable)

[Click here to Pre order](#)

If You Have any questions, please call 0116 240 2536 or email info@queensheadsaddington.co.uk.

See Terms and conditions for booking

V-vegetarian VG – Vegan GF – gluten free GA – gluten alternative (some parts of the dish maybe
replaced with gluten free options or removed completely)