

New Years Day

Menu Must Be Booked and Pre Ordered

12.00pm to 5.00pm

2 Courses £16.95 3 Courses £19.95

(Please Contact the Pub for Children's Menu)

Starters

Chefs Pea and Spinach Soup with Cheese and Mustard Crouton (V) (GA)

Chicken Liver and Orange Parfait with Tomato and Onion

Chutney, Herb Crostini (GA)

Creamy Garlic Mushrooms and Chives on Toasted Ciabatta (GA)

Prawn and Tiger Prawn Cocktail with Marie Rose Sauce, Brown Bread Fingers (GA)

Panko Breaded Brie, with Tomato and Basil Jam, Pea shoot Salad (V)

Mains

Roast Topside of Beef served with Yorkshire Pudding, Stuffing, Pig in Blanket, Roast Potatoes and Vegetables (GA)

Roast Loin of Pork served with Yorkshire Pudding, Stuffing, Pig in Blanket, Roast Potatoes and Vegetables (GA)

Roast Leg of Lamb served with Yorkshire Pudding, Stuffing, Pig in Blanket, Roast Potatoes and Vegetables (GA) (£2 supplement on this dish)

Vegetarian Quorn Roast served with Yorkshire Pudding, Stuffing, Sausage in Blanket, Roast Potatoes and Vegetables (V)

Poached Cod, Prawn and Mussel Stew with Pea Mash Potato, Fresh Pea shoots, Poached Hens Egg (GF)

Sausages of the day with creamy Mash Potato, Red Wine Gravy, onion Rings (V)

Garlic Mushrooms, Sundried Tomato and Stilton Risotto, Sweet Chilli Oil (V) (GF)

Dessert

Toffee Apple Crumble with Custard

Vanilla and Strawberry Cheesecake Ice Cream and Tuille Biscuit

Local Cheese and Biscuits served with Chutney

Orange Panna cotta, Lemon Sorbet and Chocolate Syrup (GF)

A £5 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)