



THE QUEENS HEAD

HARPENDEN

FESTIVE

M E N U

2 courses £27 | 3 courses £32

Available Monday - Saturday throughout December

Add a glass of bubbles for £4

STARTER

Crispy Brie - mixed leaves and festive compote. **(V)**

Chicken Liver Parfait - sourdough toast, leaves and balsamic glaze.

Carrot, Red Lentil & Coriander Soup - served with house sourdough. **(VE)**

Classic Prawn Cocktail - baby gem, Marie Rose sauce and lemon.

MAIN COURSE

Traditional Turkey - roasted vegetables, pigs in blankets, roast potatoes and gravy.

Pork Belly - crackling, roasted vegetables, roast potatoes and gravy.

Sea Bass - pan-fried, with mashed potato, sauteed greens and butter sauce.

Mushroom Risotto - finished with a porcini mushroom garnish. **(VE)**

Ribeye Steak - chunky chips, roasted tomato and peppercorn sauce. **(+£10)**

DESSERT

Chocolate Pyramid - white, milk and dark chocolate mousse with ganache.

Traditional Christmas Pudding - served with custard.

Gin & Raspberry Cheesecake - finished with raspberry coulis. **(GF) (VE)**

Three English Cheeses - artisan crackers and Christmas chutney. **(+£5)**