

Queens Arms
Tasting Menu
Available from Jan 2018
(Sample)

Jerusalem Artichoke Veloute, Truffle Foam

Blood Orange Cured Mackerel, Shaved Fennel, Pomegranate

Roast Partridge, Bubble and Squeak, Thyme Jus

Pressing of Garden Apple Terrine, Spiced Bread, Fig Jam

Beenleigh Blue Cheese Mousse, Toasted Rye, Port Jelly

Café Gourmand, Petit Fours

£75.00 per person,
Please note this is a sample menu and is likely to change
depending on availability of produce

48hours Notice required 50% deposit taken at time of booking