

The Queens Arms Tasting Menu

Veloute of Squash with Toasted Seeds

(Chardonnay, Bodegas Santa Ana, Mendoza, Argentina)

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Artichoke Risotto Crisp

*(Pinot Bianco/ Pinot Grigio Il Molo, Delibori, Veneto, Italy)*

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Seabass, Cauliflower and Coriander

(La Place Sauvignon Blanc, IGP Cotes de Gascogne, South West France)

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Champagne Sorbet

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Partridge, Crown Prince, Bubble & Squeak, Juniper Jus

(Melodias Winemakers Selection Pinot Noir, Trapiche, Mendoza, Argentina)

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Chocolate Delice, Pear Syrup, Raspberries

*(Aleatico di Puglia, Francesco Candido, Puglia, Italy)*

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Coffee and Petit Fours

Our kitchen team have created the luxury tasting menu for those who are looking for a unique dining experience. It gives you the opportunity to sample seven exceptional courses and is designed to be enjoyed by the entire table. The tasting menu is offered at a price of £75.00 per person.

For an extra £25.00 per person we have paired a selection of tasting wines, to complement each element of the menu.

All wines are served 1100ml, dessert wines and sherries are 75ml.

Due to food being cooked to order, there may be a short wait during the busy periods.

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