

The Queens Arms



New Year's Eve Menu 2020

Breads and Flavoured Butters

Clam & Smoked Trout Chowder, Roasted Jerusalem Artichoke & Charred Focaccia

Venison Carpaccio, Parsnip Puree, Roasted Shallots, Pistachio Crumb & Crisps

Salt Baked Aubergine, Feta, Basil, Pomegranate & Smoked Red Pepper Puree (V)

Pan seared Halibut, Steamed River Fowey Mussels, Greens, Chili and Pernod & Shellfish
Bisque

Pan Roasted Wild Duck, Rosemary & Orange Polenta, Crispy Leg, Sloe Jus

Roasted Pumpkin Suet Pudding, Toasted Seeds and Chickpea & Courgette Ragu (V)

Somerset Cider Brandy, Apple & Vanilla Parfait, Coconut & Almond Sponge with a Pistachio
Crumb

Dark Chocolate Fondant with White Chocolate Crumb, Salted Caramel Ice Cream

West Country Cheese Board with Crackers, Celery, Grapes & Fig & Apple Chutney

Coffee & Petit Fours

£75 Per Head

To book please email relax@thequeensarms.com or call 01963220038

(50% payment required on booking)