



THE QUEENS ARMS

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3-Course Christmas Feast Menu

Friday 26th November to Friday 24th December.
Pre-booked Christmas menu for tables of 11 or more - festive cheer guaranteed!
Three Courses £30pp

Starters

- Butternut squash soup**, sage and kale pesto, toasted chestnuts (v)
Slow cooked pork, black pudding, smoked bacon terrine, apricot chutney
Griddled courgette, pomegranate, coconut feta salad, toasted seeds, orange dressing (pb)
Potted smoked mackerel, lemon, radish and caper salad.



Mains

- Roast turkey** with traditional accompaniments
Wild mushroom, chestnut, lentil, spinach Wellington, redcurrant gravy (pb)
Braised feather of beef bourguignon, Dijon mash, buttered kale
Grilled salmon fillet, Loch Fyne smoked salmon tortellini, mussels, white wine sauce



Puddings

- Christmas pudding**, brandy sauce
Dark chocolate salted caramel tart, caramelised bananas (pb)
Blackberry and hazelnut meringue roulade, bramley apple sorbet
White chocolate and orange marmalade cheesecake, dark chocolate sorbet



To Finish

- Coffee and chocolate Florentine truffle** (v) additional £4pp
Colston Basset Stilton, pickled cranberry chutney, crisp bread,
and a bottle Sanderman 2015 Unfiltered LBV Port £85
(Serves up to 12 people)

(pb) plant-based dishes suitable for a vegan diet. (v) vegetarian dishes.

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team.
We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.
12.5% discretionary service will be added to your bill – all of which goes directly to our team.