



2019 PARTY MENU

Minimum of 6 people



STARTER

- Homemade Soup of the day
- Salt & Pepper coated Calamari Rings
- Deep Fried Breaded Mushrooms
with Garlic Mayonnaise **V**
- Duck Liver Pate with Toast **GF**
- Oatmeal Crusted Wedge of Brie

MAIN COURSE

- Chargrilled 8oz Rump Steak
In Pepper Sauce, Skinny Fries, Tomato, Mushroom,
& Onion Rings **GF**
- Panfried Breast of Chicken, Creamy Mushroom
& Tarragon Sauce
Saute potatoes, seasonal vegetables
- Pan Fried Fillet of Salmon
Garlic & lemon butter (new potatoes & seasonal vegetables)
- Chargrilled Pork Loin Steak
Apple scented mash, vegetable panache, calvados jus
- Mixed Vegetable Risotto **V**

DESSERTS

- Traditional Apple Pie with Cream
- Warm Chocolate Brownie with Vanilla Ice Cream
- Lemon Meringue Pie
- Trio of Cheese with Biscuits
- Chocolate Fudge Cake with Cream **GF**



**To book, or for more information, contact
reservations@thequeensinn.gg or call 238398**

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