

Christmas Day Lunch

Relinquish the responsibilities of slaving over a hot stove and allow us to make this a Christmas Day lunch to remember. Enjoy a glass of fizz and then sit down to a scrumptious traditional Christmas lunch from 12.30 onwards.

To check availability please call us and then complete the booking form and return it with the appropriate deposit.

£70 per adult

Children 12 and under £35.00

Glass of Pink Prosecco

Confit Duck & Amaretto Terrine,
caramelised cranberries, melba toast (GF optional)
Salmon & Crab Cakes, poached egg, dill hollandaise
Goats Cheese Bruschetta, balsamic sundried tomatoes V
Serrano Ham, gruyere gnocchi, parmesan crisp
Wild Mushroom Veloute, truffle oil & chives VE/GF

Roast breast of turkey, sausage meat stuffing, chipolatas, cranberry sauce, roast gravy
Roast sirloin of English beef dry aged for 28 Days, Yorkshire pudding & jus
Served with duck fat roast potatoes,
seasonal vegetables and glazed brussels with chestnuts

Pan Fried Fillet of Sea Trout, roasted baby vegetables, saffron & clam chowder GF
Roasted Pork Tenderloin, creamed potatoes, cider jus, pancetta crisps GF
Lightly Spiced Lemon & Almond Falafel, carrot & ginger veloute, crème fraiche VE
Served with seasonal vegetables and brussels with chestnuts

Traditional Christmas pudding, brandy sauce, fig & ginger syrup
Raspberry Delice, pistachio macarons GF
Dark Chocolate & Vanilla Torte, clotted praline cream
Apple & Plum Tarte Tatin, vanilla bean ice-cream
Warmed Moroccan cherries in Kirsch, strawberry sorbet VG/GF
A selection of Artisan Cheeses, celery, grapes, chutney, biscuits

Tea or coffee, chocolate mince pies

Nut allergy - Menu items may contain nuts or traces of nuts

Boxing Day Lunch

Meet up with friends and family for a relaxing meal on Boxing Day. We will be open and serving our excellent food from 12 noon until 3pm.

Confit Chicken, pancetta & walnut terrine, redcurrant salsa,
garlic toast (GF optional) £6.75

Smoked Salmon, celeriac & dill remoulade, lemon oil GF - £7.75

Goats Cheese Crostini, pickled baby beets V - £5.95

Prawn & Avocado Tian, bloody mary jelly, granary bread - £6.75

Courgette & Butterbean Broth, toasted almonds VG/GF - £5.50

Slow sirloin of English beef, Yorkshire pudding, gravy - £13.95

Roast loin of pork, apple jam, crackling & gravy - £11.75

Served with duck fat roasted potatoes, honeyed
parsnips & cauliflower gratin.

Fillet of Sea Trout, crushed new potatoes, caper & dill butter GF - £12.50

Serrano Ham Wrapped Breast of Chicken, creamed potatoes,
mushroom & tarragon veloute GF - £13.25

Chilli Roasted Sweet Potato Cakes,
red onion marmalade, avocado VG - £11.00

Served with honeyed parsnips & cauliflower gratin.

Dark Chocolate & Vanilla Torte, praline & amaretto mousse - £6.50

Sticky Toffee Pudding, butterscotch sauce, vanilla bean ice-cream - £6.50

Vanilla Panacotta, pistachio cream (GF) - £6.25

Lemon meringue Pie, Raspberry Cream V - £6.25

Coconut Mousse, kirsch cherries VG - £6.25

Artisan cheeses, biscuits & plum & apple chutney £8.00

Freshly Filtered Coffee, Chocolate Mints £2.75

Nut allergy - Menu items may contain nuts or traces of nuts

New Year's Eve 2019

Celebrate this New Years Eve and see in 2020 with friends and family at our New Years Eve Dinner Dance. Arrive any time after 7pm for a pre dinner drink in the bar and with seating available in the restaurant any time between 7.30pm and 8.30pm. Enjoy a fabulous 4 course meal and then dance to music from Bob Greens Disco and see in the New Year with a glass of champagne. Carriages will be at 1am. No children please.

£65 per person

Residential: £125 per person – see below

Save £10 per person if booked & deposit paid by the 30th November 2019

Menu

Selection of Canapés & a glass of Fizz

Confit Duck & Pistachio Terrine,
pancetta & apricot bon bons, pork belly crisps, plum & pear puree
or
Avocado & Chimichurri Bruschetta, lemon balm, toasted pine nuts VG/GF

Lobster Tail, crab & clam chowder, brandied crème fraiche GF
or

Wild Mushroom Veloute, truffle oil & tarragon VG/GF

Champagne & Strawberry Sorbet VG/GF

Herb & Dijon Crusted Sirloin of Beef,
dauphinoise potatoes, pancetta wrapped fine beans, red wine jus
Lemon Sole Meunière, poached asparagus, rosti potatoes, lemon butter sauce
Lightly Spiced Lemon & Almond Falafel,
carrot & ginger veloute, crème fraiche VE

Chocolate Fondant, Vanilla bean ice cream, cocoa & almond tuille
Warmed Morecco Cherries in Kirsch, strawberry sorbet VG/GF

Coffee and Petit Fours

New Year's Eve Dinner Dance with accommodation & Champagne Breakfast £125 per person sharing a double room

Enjoy the evening celebrations & then stay overnight in one of our chalet style bedrooms followed by an English breakfast with Champagne to start the New Year.

Nut allergy - Menu items may contain nuts or traces of nuts

New Years Day

Meet up with friends & family to celebrate 2020 with a relaxing New Years Day lunch. We'll be open between 12 noon & 8 pm serving a great selection of our pub classics & fabulous steaks.

Main courses from £12.50

Bangers, Mash & Onion Gravy
Traditional Fish & Chips, Mushy Peas
Black Angus Burger & Fries
Chicken & Mushroom Pie, Mash, Gravy
Fishcakes, Peas & Chips

Steaks:

28 day aged Rump or Rib Eye

More specials, starters & puddings will be featured on the black boards

Visiting Friends & Family?



No room for visitors?

We are offering an excellent rate for people visiting friends and family in the area.
Bed & Breakfast £45 pp sharing a double room.
Single occupancy £90.00, Children under 12 sharing
Adults bedroom £10 per night

Available 21st December 2019 to the 2nd January 2020

(excluding 31st December 2019)

Nut allergy - Menu items may contain nuts or traces of nuts

Christmas & New Year

2019

The
Queens Head Inn
Riverside Nassington

Christmas and New Year Booking Form

To make your booking:

- Telephone the Queens Head Inn on 01780 784 006 to check availability.
- Complete the booking form below and return it with deposits to the Queens Head Inn, 54 Station Road, Nassington, Peterborough, PE8 6QB within 7 days. Deposits can be made using credit or debit cards by telephone. Any bookings not confirmed within 7 days by receipt of the booking form & deposits will be released.
- The Queens Head Inn will acknowledge receipt of your booking form and deposit and confirm the booking.
- Send the balance of payment for your booking to the Queens Head Inn at least 28 days prior to the date of your event.

Event	Date - please specify	Deposit required per Adult	Number of people		Deposits enclosed £
			Adult	Child	
Christmas Fayre Lunch		£10			
Senior Citizen Lunch		£5			
Christmas Fayre Dinner		£10			
Festive Afternoon Tea		£5			
Private Booking		£10			
Christmas Day Lunch		£25			
Boxing Day Lunch		£10			
New Year's Eve Dinner		£20			
Total Deposits £					

	Double Bed sleeps 2 adults	Family (Twin) Room sleeps 2 adults	Single Occupancy required
No. of Bedrooms Requested			

I enclose total deposits for £ _____

Full Name: _____

Company Name (if applicable): _____

Address: _____

Telephone Number: _____

(Home/Mobile) _____ (Work) _____

Email (this is our preferred method of communication so please complete): _____

_____ @ _____

All cheques should be supported with a valid cheque guarantee card number on the reverse and made payable to the Queens Head Inn. All deposits are fully refundable if bookings are cancelled more than 42 days before the date of the event. Full payment is required a minimum of 28 days before the date of your booking. No deposits or payments are refundable other than already stipulated above. The Queens Head Inn reserve the right to cancel any bookings where full payment is not received 28 days before the date of the event and retain the deposits paid. Please keep a copy of your booking form for your own records. All content is correct at the time of printing however it may be subject to change. Please advise any special diet requirements in writing in advance. We reserve the right to cancel events if numbers are not viable and will offer alternative dates or refunds. All prices include VAT.

Christmas Fayre Lunch

Meet up with friends, family or colleagues at lunchtime in December for a fabulous seasonal lunch. Available Monday to Saturday from the 1st to the 23rd December 2019.

2 Courses £13.50 3 Courses £17.95

*Classic prawn salad, crisp iceberg, marie rose GF
Smooth chicken liver parfait, cranberry & red onion chutney, garlic croutes
Spinach, ricotta & pine nut filo parcel, lemon & pepper dressed frisee V
Roasted Butternut Squash Soup, honeyed almonds VE*

*Roast breast of turkey, chipolata, cranberry & sage stuffing, pan gravy
Slow braised brisket of English beef, Yorkshire pudding & gravy
Served with duck fat roast potatoes, honey roast parsnips, carrots & Brussel sprouts*

*Pan Fried Fillet of Salmon, new potatoes, lemon & dill butter sauce
Apricot & rosemary nut roast, caraway glazed carrots,
roast potatoes, vegetarian gravy VE/V
Served with honey roast parsnips, carrots & brussel sprouts*

*Traditional Christmas pudding, brandy sauce, fig syrup
Glazed lemon tart, sherbet cream V
Dark chocolate torte, clotted cream, frosted winter berries
Coconut Panacotta, toasted almonds, maple syrup VE*

Tea or coffee & mince pies

Senior Citizen's Festive Lunch

Enjoy a fabulous traditional Christmas lunch with friends & family with our fantastic Senior Citizen's lunch offer of just £9.95 for a traditional festive lunch followed by tea & coffee with mince pie

Available on from 12 noon until 2pm on Tuesday & Wednesdays from 3rd to the 17th December 2019

*Roast breast of turkey, chipolata, cranberry & sage stuffing, pan gravy
Slow braised brisket of English beef, Yorkshire pudding & gravy
Served with duck fat roast potatoes, honey roast parsnips, carrots & Brussel sprouts*

Tea or coffee with mince pies.

Nut allergy - Menu items may contain nuts or traces of nuts

Festive Afternoon Tea

Our festive afternoon tea is the perfect way to finish of a day's Christmas shopping or just meet up with friends before Christmas.

Available Monday to Saturday 9th Nov to Saturday 21nd Dec between 2pm & 5pm

2 for the price of 1
When you book & pay your deposit before the 30th November

£25

Sparkling prosecco or mulled wine

*Selection of finger sandwiches:
Turkey breast & cranberry
Smoked salmon and cream cheese*

Free range egg & chive

Freshly baked scone with Cornish clotted cream & preserve

Slow flake macaroons

*Pistachio & Pear Frangipane
Gingerbread & Lemon Cheesecake*

Mini mince pies

Selection of Teas

Additional glasses of prosecco or champagne are available by the glass or bottle

Gluten Free & other dietary requirements can be catered for. Please inform us at the time of booking of your requirements.

Christmas Fayre Dinner

Meet up with friends, family or colleagues at lunchtime in December for a fabulous seasonal dinner. Available Monday to Saturday from the 1st to the 23rd December 2019.

2 Courses £16 3 Courses £21

*Classic prawn salad, crisp iceberg, marie rose GF
Smooth chicken liver parfait, cranberry & red onion chutney, garlic croutes
Spinach, ricotta & pinenut filo parcel, lemon & pepper dressed frisee V
Roast Tomato & Sweet pepper soup, herb croutons, basil oil VE/V*

*Roast breast of turkey, chipolata, cranberry & sage stuffing, pan gravy
Slow braised brisket of English beef, Yorkshire pudding & gravy
Served with duck fat roast potatoes, honey roast parsnips, carrots & Brussel sprouts*

*Pan-fried fillet of salmon, sautéed potatoes, lemon, caper & herb butter GF
Apricot & rosemary nut roast, caraway glazed carrots,
roast potatoes, vegetarian gravy VE/V
Served with honey roast parsnips, carrots & brussel sprouts*

*Traditional christmas pudding, brandy sauce, fig syrup
Glazed lemon tart, raspberry sorbet V
Dark chocolate torte, salted caramel, honeycomb
Coconut milk & cherry panna cotta, pistachio puree VE/GF*

Tea or coffee & mince pies

Christmas parties with FREE Room Hire

The Garden Room is ideal for private parties of between 20 & 70 people & we will give you FREE room hire if you book it for a private Christmas party anytime in November, December or January. Choose your own menu, decide on your own theme & type of entertainment & we will do our best to meet your budget.

Just call us on 01780 784 006 to arrange a meeting to discuss what you want.

Christmas Jumper Party

Friday 20th December 2019

New for December 2019 is our Christmas Jumper Party. Enjoy a fabulous evening amongst friends comparing who has the best, or worse, Christmas Jumper, with Prosecco or mulled wine on arrival followed by a tasty hot festive buffet & be entertained with music by DJ Bob Green until midnight.

Prizes will be awarded for Best & Worst Christmas Jumper
£24.00 pp

Christmas Eve

Join us on Christmas Eve, enjoy a traditional pub classic & get into the Christmas spirit. We will be serving some great classic British food from 12 noon until 9pm.

Main Courses from £12.50

*Bangers Mash and Onion Gravy
Traditional Fish & Chips, Mushy Peas
Queens Head Burger and Fries
Chicken & Mushroom Pie, Mash and Gravy
Salmon & Dill Fishcakes, Tartar Sauce and Peas*

Steaks

28 day aged Rump or Rib Eye

More specials, starters & puddings will be featured on the black boards

DON'T TAKE THE SLEIGH – STAY !!

*Bed & Breakfast £45pp sharing a double room.
Single occupancy £90.00*

Available 1st to 24th December 2018

Available 1st to 24th December 2019