

Queens Grill

Lunch



APPETISERS

Buffalo Chicken Wings
Blue cheese and celery (G)

Cucumber Panna Cotta
Citrus cured salmon*

Tapenade Dip
Crostoni (V) (W)

Sweet Potato Soup
Spiced chorizo

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Prawn and Asparagus Salad
Yoghurt dressing (G)

Camembert and Cranberry Relish Baguette
Potato chips and salad (V)

(W) Wellness option. (P) Plant-based. (V) Vegetarian. (G) Gluten free.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order. *Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Queens Grill

Lunch

ENTRÉES

Crispy Fish Taco
Lime and mango salsa

Navarin of Lamb
Parsley potatoes and root vegetables

Parmesan Crusted Sea Bass
Roasted squash, courgette and a sweet pepper sauce ♦

Lasagne al Forno
Garlic bread

Mushroom "Meatballs"
Feta cheese and beetroot hummus ✓

DESSERTS

Croissant Bread and Butter Pudding
Marmalade and clotted cream

Blueberry Cream cheese Bar ♦

Crème Caramel
Cappuccino mousse and plum compote ①

Choice of Ice Creams:
Chocolate, Salted caramel ice cream and Raspberry sorbet with mango sauce

Queens Grill

Dinner

APPETISERS

Warm Salad of Chicken Livers*
Crisp pancetta and raspberry vinaigrette

Vegetarian Scotch Egg*
Micro salad and wholegrain mustard dressing ✓

London Cured Salmon*
Pickled radish salad

Smashed Olives, Pumpkin, Orange and Avocado
Mustard, burnt orange dressing (GF) ✓

Grilled Asparagus
Gremolata, macadamia, and curly endive (GF) ✓ 🌱

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Turkish Style Salad
Cucumber and tomato (GF) ✓ 🌱

SOUPS

Parsnip and Chestnut Soup (GF) ✓

Beef Consommé
Barley and vegetables

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Queens Grill

Dinner



ENTRÉES

Rack of Rare Breed Lamb*

Boulangier potatoes, mint sauce, redcurrant jus, wilted spinach and shallots

Roasted Turkey Ballotine with Macadamia Nut Farce
Chateau potato, ginger beer roasted roots and turkey jus

Red Thai Prawn Curry

Cashew nuts, lime, coriander and almond garlic fried rice

Bubble and Squeak Rosti

Cider braised apple, turnips and chestnuts, creamed spinach ✓

Baked Squash, Vegan Cheddar and Spinach Turnover

Fondant potatoes, salsify forestière ✎ 🍌

Vegetables of the Day

DESSERTS

Chocolate Volcano Cake

Vanilla ice cream

Tonka Bean Crème Brûlée Cheesecake Mousse

Strawberry jelly and amaretti biscuits

Saffron Poached Pear

Lace cookies and praline custard

Carrot Cake

Orange jam and candied walnuts 🍌 🍌 ✎

Choice of Ice Creams:

Chocolate, Salted caramel ice cream and Raspberry sorbet with mango sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements