



## Terms of Reservations

We can take bookings for parties up to a maximum of 38 in the restaurant.  
(Parties over 12 will be seated on separate tables)  
& the Snug is available for private dining for up to 18 guests.

For parties booking the Christmas menu, all choices must be pre ordered  
(even if your party is small). **Christmas Menu runs Mon-Sat.**

We will always try to accommodate special requests,  
so please let us know if you have any particular dietary requirements.

We will need confirmation of numbers together with your menu choices  
at least two weeks prior to your booking.

Tables of 8 or more a service charge of 10% will be added to your bill.  
The Christmas menu will be running from Nov 26th - Dec 22nd  
upon bookings only.

A La Carte menu runs daily.

We also open 11-5 on New Year's Day for our Brunch Menu.  
**Call to reserve your space.**

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The Queens Head, Pound Lane, Little Marlow,  
Buckinghamshire, SL7 3SR  
Telephone : 01628 482 927

Please be aware that some of our products may contain nuts. All our food is cooked to order & there may be a slight delay during the busy periods. Service not included. Tables of 8 or more a 10% discretionary service charge applies.



# THE QUEENS HEAD

## Christmas Menu 2018

## Christmas Menu

### **To Start**

Pressed Ham Terrine, Apple, Croute  
Oyster Mushroom, Risotto, Quail Egg Salad  
Hot Smoked Salmon, Crayfish Rillete, Capers, Rye Bread  
Seared Pigeon, Chicken Liver, Onion Jam, Brioche  
Blue Cheese Croquettes, Pickled Carrot & Turnip, Oat Crumble

### **To Follow**

Stuffed Turkey Ballontine, Chestnut & Pancetta Brussels, Roasties & Jus  
Local Venison Suet Pudding, Truffle Mash, Spinach, Port Jus  
Seared Fillet of Cod, Salmon Croquette, Mussel & Clam Veloute  
Seared Barbary Duck, Blackberry, Girolles, Potato Mouselline & Duck Jus  
Roast Fig, Bosworth Goats Cheese Tart, Chicory & Pear Salad

### **To Finish**

Frozen Hazelnut Parfait, Coffee Anglaise  
Christmas Pudding, Brandy Butter & Custard  
Tonka Bean Pannacotta  
Chocolate Fondant, Praline Ice Cream  
Sticky Date Pudding, Toffee Sauce & Vanilla Ice Cream

**2 Course £23.50** (Not Available at Dinner)

**3 Course £32.00** (Available Lunch & Dinner)



## New Years Day Menu

### **Whilst You Wait**

Breads & Dip £4  
Olives & Home Roasted Nuts £5

### **Brunch**

Smoked Salmon, Scrambled Eggs, Sourdough £9  
Crushed Avocado, Poached Egg, Sourdough £7.5  
Creamy Wild Mushrooms & Tarragon on Toasted Granary £6.5/£10.5  
The Queens Head Full English Breakfast £11.5  
(Scrambled Egg, Sausage, Bacon, Tomato, Mushrooms, Beans, Black Pudding & Buttered Toast)  
Rebellion Battered Haddock with Chips, Pea Puree & Tartare Sauce £12.95  
Cumberland Sausages & Creamy Mash with Onion Gravy £13.5  
Ribeye Steak with Fried Egg, Grilled Tomato & French Fries £23.5  
Slow Roast Ox Cheek, Burnt Shallot, Horseradish Mash, Bone Marrow Crumb £17.5  
The Queens Head Cheeseburger with French Fries £12.95  
Braised Belly of Pork, Mash Potato, Red Cabbage, Apple Sauce & Jus £15.5  
Fig, Bosworth Goats Cheese Tart, Chicory & Pear Salad £14  
Blue Cheese Croquettes, Pickled Carrot & Turnip, Oat Crumble £13

### **Sides**

Mixed Leaf House Salad £2.5  
Beetroot Fritter £4  
Hand Cut Chips or French Fries £3.5  
Seasonal Vegetables £4  
Sweet Potato Fries, Blue Cheese Mayo £4  
Cauliflower Cheese £4

### **To Finish**

Frozen Hazelnut Parfait, Coffee Anglaise £7  
Tonka Bean Pannacotta £7  
Chocolate Fondant, Praline Ice Cream £7  
Sticky Date Pudding, Toffee Sauce & Vanilla Ice Cream £7  
Selection of Cheese £9