

PARTY DINING MENU

2 Course £26.50 | 3 Course £32.75

STARTERS

CAULIFLOWER & CHEDDAR SOUP (v)
Macaroni, roasted florets, fresh herbs,
garlic ciabatta

WILD MUSHROOMS ON TOAST (v) (ve*)
Crème fraîche sauce, truffle, parmesan, tarragon

THE QUEENS PRAWN COCKTAIL (gf*)
Seafood sauce, dressed salad,
brown bloomer

**ROASTED RED PEPPER
HUMMUS (v) (ve*) (gf*)**
Chopped Greek salad, feta, garlic flatbread

MAINS

BRAISED BEEF WELLINGTON
Roasted garlic mash, confit carrots,
crispy kale, carrot purée

THE QUEENS' DOUBLE CHEESEBURGER (gf*)
Brioche bun, British beef, American cheese, big
mac sauce, pickles, shredded lettuce, tomato, red
onion, slaw, fries

**BUTTERNUT SQUASH &
MUSHROOM RIGATONI (v) (ve*)**
Caramelised butternut squash, feta, forest
mushrooms, herb oil, crispy shallots, pine nuts

GARLIC & THYME CHICKEN SUPREME (gf)
Caramelised pearl onions, pancetta, chicken
butter sauce, confit potatoes, chestnut
mushrooms, fresh herbs

FISH & CHIPS
Fresh Fleetwood fish, hand-cut chips, beer
batter, tartare sauce, minted mushy peas

LANCASHIRE CHEESE & ONION PIE (v)
Short crust pastry, house chutney,
hand-cut chips, apple & walnut salad

PUDDINGS

STICKY TOFFEE PUDDING (v)
Banoffee sauce, toffee fudge ice cream,
banana chips

BAKED APPLE & CINNAMON CRUMBLE (v)
Oat topping, vanilla custard

ETON MESS CHEESECAKE (v)
Baked vanilla cheesecake, Chantilly cream,
strawberry compote, crushed meringue

VANILLA ICE CREAM (v) (ve*) (gf)
Three scoops

PLEASE READ ~ BOOKING T&C'S

A non-refundable £5pp deposit will be required to secure your reservation
A full food pre-order is required 7 days prior to your booking
Any meal cancellations within 24 hours of your booking will be charged
We do not split bills; you will be presented with one bill upon departure
An optional service charge of 10% will be added onto all bills of 14+

(v*) = can be made vegetarian | (ve*) = can be made vegan | (gf*) = can be made gluten free
Please notify us of any food allergies when placing your order