

## PARTY DINING MENU

2 Course £26.50 | 3 Course £32.75

### STARTERS

**FRENCH ONION & THYME SOUP** (v) (gf\*)  
Gruyère topped focaccia

**CHICKEN NOODLE SPRING ROLL**  
Sweet chilli sauce, sesame & cucumber salad

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

**HUMMUS** (ve) (gf\*)  
Harissa, tahini, chickpeas, smoked paprika,  
coriander, toasted bread

### MAINS

**BRAISED BEEF WELLINGTON**  
Buttery mash, honey glazed carrot, crispy  
kale, carrot purée, beef gravy

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

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

**TRUFFLE MUSHROOM & BROCCOLI  
TAGLIATELLE** (ve)  
Mushroom cream sauce, tempura broccoli,  
spinach, fresh herbs, toasted almonds

**GARLIC & THYME CHICKEN SCHNITZEL**  
Shaved parmesan, skin on fries,  
salsa verde, alioli

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

### PUDDINGS

**STICKY TOFFEE PUDDING** (v)  
Salted caramel sauce, clotted cream ice cream

**APPLE & CHERRY CRUMBLE** (v)  
Oat crumb, vanilla ice cream

**VANILLA & RASPBERRY CHEESECAKE** (v)  
Baked vanilla cheesecake, white chocolate sauce,  
macerated raspberry

**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