

PARTY DINING MENU

2 Course £26.50 | 3 Course £32.75

STARTERS

FRENCH ONION & THYME SOUP (v)
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)
Pumpkin spiced caramel sauce,
clotted cream ice cream

APPLE CRUMBLE (v)
Oat top, cinnamon ice cream

SNICKERS CHEESECAKE (v)
Baked cheesecake, snickers sauce, salted
caramel drizzle, dry roasted peanuts,
vanilla ice cream

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