

PARTY DINING MENU

2 Course £26.50 | 3 Course £32.75

STARTERS

PEA, MINT & COURGETTE SOUP (v*)
Low and Slow ham hock, crispy onions, toasted ciabatta

WILD MUSHROOMS ON TOAST (v)
Crème fraiche sauce, truffle, Parmesan & tarragon

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 & ONION PIE (v)
Short crust pastry, house chutney, hand-cut chips, apple & walnuts

CAULIFLOWER KATSU CURRY (ve)
Coriander & lemon rice, crispy panko roasted cauliflower, coconut katsu curry sauce, sesame cucumbers & glazed pak choi

GARLIC ROASTED CHICKEN SUPREME
Tomato, mascarpone & nduja rigatoni, spinach, courgette, roasted peppers, crispy shallots & Buffalo mozzarella

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