

Christmas Day Lunch

Relinquish the responsibilities of slaving over a hot stove and allow us to make this a Christmas Day lunch to remember.

Join us for a glass of fizz from 12.00 and then sit down to a scrumptious traditional Christmas lunch from 12.30 onwards.

To check availability please call us and then complete the booking form and return it with the appropriate deposit.

£70 per adult

Children 12 and under £35.00

Glass of Pink Prosecco

White crab, king prawn and smoked salmon tian, citrus aioli

Duck liver and white port parfait, spiced fig chutney, gingerbread toast

Caramelised shallot and balsamic tart tatin, French goats cheese, rocket and walnut salad

Shredded ham hock and leek broth, toasted chestnuts

Roast breast of Norfolk turkey, traditional trimmings, cranberry sauce,

Roast sirloin of English beef dry aged for 28 Days, Yorkshire pudding & roast gravy

Fillet of sea trout, brown shrimp, Champagne sauce, Ricotta, pine nuts & spinach in filo, sauce Provencal

All served with duck fat roast potatoes, seasonal vegetables and glazed brussels with chestnuts

Flamed Christmas pudding, brandy sauce

Chocolate truffle torte, baileys cream, praline crisp

Iced strawberry parfait, pistachio crumb, syrup

Local & continental cheeses, walnut bread & winter ale chutney

Tea or coffee, chocolate mince pies

Nut allergy - Menu items may contain nuts or traces of nuts

Boxing Day Lunch

Meet up with friends and family for a relaxing meal on Boxing Day We will be open and serving our excellent food from 12 noon until 3pm.

Classic prawn cocktail, sauce Marie rose, brown bread £6.75

Wild mushroom, cream & tarragon bruschetta, dressed leaves £5.95

Smoked salmon blinis, chive crème fraiche, caviar £8.50

Duck liver and white port parfait, spiced fig chutney, gingerbread toast £6.00

Caramelised carrot and coriander soup, honeyed crème fraiche £5.50

Slow roast brisket of English beef, Yorkshire pudding, gravy £13.50

Roast loin of Warwickshire pork, apple puree, crackling & cider sauce £11.50

Roast leg of lamb, Rosemary & thyme jus £13.95

Pan-fried fillet of seatrout chive butter sauce £12.50

Caramelised onion & Stilton tart, quince, walnuts & basil pesto £10.95

Served with duck fat roasted & new potatoes, vegetables & cauliflower gratin

Caramel chocolate tart, raspberry compote £6.25

Sticky toffee pudding, hot toffee sauce, vanilla ice-cream £6.25

Iced strawberry parfait, pistachio crumb, syrup £6.25

Lemon meringue pie & pouring cream £6.25

Local & continental cheeses, biscuits & winter ale chutney £8.00

Freshly Filtered Coffee, Chocolate Mints £2.75

Nut allergy - Menu items may contain nuts or traces of nuts

New Year's Eve 2017

Celebrate this New Years Eve and see in 2018 with friends and family at our New Years Eve Dinner Dance. Arrive any time after 7pm for a pre dinner drink in the bar and with seating available in the restaurant any time between 7.30pm and 8.30pm. Enjoy a fabulous 4 course meal and then dance to music from Bob Greens Disco and see in the New Year with a glass of champagne. Carriages will be at 1am. No children please

£59 per person

Residential: £119 per person – see below

Save £10 per person if booked & deposit paid by the 30th November 2017

Menu

Selection of Canapés & a glass of Fizz

A Tasting of Gressingham Duck

Tea Smoked Breast, Sauterne Poached Parfait, Confit Leg and Hoi Sin Terrine

Pan-fried King Scallop

Curried Cauliflower, Chorizo and Lime Pickle Dressing

Fillet of Beef Wellington

Dauphinoise Potato, Celeriac Puree and Winter Truffle Jus

Pan-fried Turbot

With Crispy Chicken Wing, Parsley Puree and Jus

Duo of Mini Desserts

Honeycomb Cheesecake, Tiramisu Torte, Poached Cherry Compote

Coffee and Petit Fours

New Years Eve Dinner Dance with accommodation & Champagne Breakfast £119 per person sharing a double room

Enjoy the evening celebrations & then stay overnight in one of our chalet style bedrooms followed by an English breakfast with Champagne to start the New Year

Nut allergy - Menu items may contain nuts or traces of nuts

New Years Day

Meet up with friends & family to celebrate 2018 with a relaxing New Years Day lunch. We'll be open between 12 noon & 4pm serving a great selection of our pub classics & fabulous steaks

Main courses from £12.50

Bangers Mash & Onion Gravy

Traditional Fish & Chips, Mushy Peas

Black Angus Burger & Fries

Chicken & Mushroom Pie, Mash, Gravy

Fishcakes, Peas & Chips

Denver Steak & Chips

Steaks:

28 aged Rump, Rib Eye & Sirloin

More specials, starters & puddings will be featured on the black boards

Visiting Friends & Family?



No room for visitors?

We are offering an excellent rate for people visiting friends and family in the area.

Bed & Breakfast £45 pp sharing a double room.

Single occupancy £90.00, Children under 12 sharing

Adults bedroom £10 per night

Available 17th December 2017 to 2nd January 2018

(excluding 31st December 2017)

Nut allergy - Menu items may contain nuts or traces of nuts

Christmas & New Year

2017



The
Queens Head Inn
Riverside Nassington

2 for 1 Festive Sunday Lunch

Enjoy a fabulous Sunday lunch and great value with our 2 for 1 offer on main course roasts* during between the 3rd & 17th December 2017.

Starters

Classic Prawn Cocktail, sauce Marie rose, brown bread and butter £6.25

Confit duck & guinea fowl terrine, spiced chutney, toast £5.75

Mushroom and Tarragon Tart, garlic, white wine and cream £5.25

Ham hock & Lincolnshire poacher croquettes, chilli jam £5.75

Roasted tomato & sweet pepper soup, herb croutons £4.95

Mains

*Slow roast brisket of English beef, Yorkshire pudding, gravy £10.50

*Roast loin of Derbyshire pork, apple puree, crackling, pan juices £10.50

Pan-fried fillet of sea-trout, grilled Mediterranean vegetables, salsa verde £12

Chicken breast, sage & thyme crust, tarragon sauce £11

Ricotta, pine-nut and spinach strudel, sauce arrabbiata £10

Served with a selection of Duck Fat and New Potatoes, Vegetables and Cauliflower Gratin

Desserts – All £5.95

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream

Vanilla panna cotta, poached fruit, rhubarb crisp

Caramel chocolate tart, orange & grand marnier compote

Lemon meringue pie, pouring cream

British & Continental Cheeses, Biscuits, Winter Ale Chutney

Tea or coffee, mince pies £2.95

Christmas Fayre Lunch

Meet up with friends, family or colleagues at lunchtime in December for a fabulous seasonal lunch. Available Monday to Saturday from the 1st to the 23rd December 2017.

2 Courses £12 3 Courses £15

Mushroom and tarragon tart, garlic, white wine and cream
Classic prawn salad, bloody Mary sauce, black rye bread
Smooth chicken liver parfait, fig chutney & spiced crostini's
Caramelised carrot and coriander soup, honeyed crème fraich

Roast breast of turkey, cumberland chipolata, cranberry stuffing & gravy

Slow roast brisket of beef, Yorkshire pudding & gravy

Pan-fried fillet of sea-trout, dill & white wine sauce

Ricotta, Pinenut and Spinach Strudel, sauce arrabbiata

All served with Roast Potatoes, Brussel Sprouts, Glazed Carrots and Honey Roast Parsnip

Traditional christmas pudding & brandy sauce

Caramel chocolate tart, raspberry compote

Lemon meringue pie & pouring cream

Local & continental cheeses, biscuits & winter ale chutney

Tea or coffee & mince pies

Senior Citizen's Festive Lunch

Enjoy a fabulous traditional Christmas lunch with friends & family with our fantastic Senior Citizen's lunch offer of just £9.95 followed by tea & coffee with mince pie

Available on from 12 noon until 2pm on Tuesday & Wednesday's from 5th to the 20th December 2017

Roast turkey, Cumberland chipolata, cranberry stuffing & roast gravy

Slow roast brisket of beef, Yorkshire pudding & roast gravy

Both served with roast potatoes, glazed carrots, brussel sprouts & parsnips

Tea or coffee with mince pies

Nut allergy - Menu items may contain nuts or traces of nuts

Festive Afternoon Tea

Our Festive Afternoon Tea is the perfect way to finish of a day's Christmas shopping or just meet up with friends before Christmas. What's more if you book in for a Festive Afternoon Tea we'll let you park your car for free on the same day while you go and do your shopping.

Available Monday to Saturday 11th Nov to Saturday 23rd Dec between 2pm & 5pm

2 for the price of 1
When you book & pay your deposit before the 30th November

£25 per person

Sparkling prosecco or mulled wine Bellini

Selection of finger sandwiches:
Turkey breast & cranberry
Smoked salmon and cream cheese
Free range egg & chive

Freshly baked scone with Cornish clotted cream & preserve

Slow flake macarooms
Pistachio & white chocolate eclairs
Coffee & mascapone yule log
Mini mince pies

Selection of Teas

Additional glasses of prosecco or champagne are available by the glass or bottle

Christmas Fayre Dinner

Meet up with friends, family or colleagues in December for a fabulous seasonal dinner. Available Monday to Saturday from the 1st to the 23rd December 2017.

2 Courses £15 3 Courses £19.50

£35 per person

Mushroom and tarragon tart, garlic, white wine and cream
Classic prawn salad, bloody Mary sauce, black rye bread
Smooth chicken liver parfait, fig chutney & spiced crostini's
Caramelised carrot and coriander soup, honeyed crème fraiche

Roast breast of turkey, Cumberland chipolata, cranberry stuffing & gravy

Slow roast brisket of beef, Yorkshire pudding & gravy

Pan-fried fillet of sea-trout, dill & white wine sauce

Ricotta, Pinenut and Spinach Strudel, sauce arrabbiata

All served with Roast Potatoes, Brussel Sprouts, Glazed Carrots and Honey Roast Parsnip

Traditional christmas pudding & brandy sauce

Caramel chocolate tart, raspberry compote

Lemon meringue pie & pouring cream

Local & continental cheeses, biscuits & winter ale chutney

Tea or coffee & mince pies

Christmas parties with FREE Room Hire

The Garden Room is ideal for private parties of between 20 & 70 people & we will give you FREE room hire if you book it for a private Christmas party anytime in November, December or January.

Choose your own menu, decide on your own theme & type of entertainment & we will do our best to meet your budget.

Just call us on 01780 784 006 to arrange a meeting to discuss what you want.

Christmas Eve

Join us on Christmas Eve, enjoy a traditional pub classic & get into the Christmas spirit. We will be serving some great classic British food from 12 noon until 9pm.

Main Courses from £12.50

Bangers Mash and Onion Gravy

Traditional Fish & Chips, Mushy Peas

Queens Head Burger and Fries

Chicken & Mushroom Pie, Mash and Gravy

Salmon & Dill Fishcakes, Tartar Sauce and Peas

Denver Steak and Chips

Steaks

28 aged Rump, Rib Eye & Sirloin

More specials, starters & puddings will be featured on the black boards

DON'T TAKE THE SLEIGH – STAY !!

Bed & Breakfast £45 pp sharing a double room.

Single occupancy £90.00

Available 1st to 24th December 2017



call now on 01780 784 006

Queens Head Inn, Nassington

Christmas and New Year Booking Form

To make your booking:

1. Telephone the Queens Head Inn on 01780 784 006 to check availability.
2. Complete the booking form below and return it with deposits to the Queens Head Inn, 54 Station Road, Nassington, Peterborough, PE8 6QB within 7 days. Deposits can be made using credit or debit cards by telephone. Any bookings not confirmed within 7 days by receipt of the booking form & deposits will be released.
3. The Queens Head Inn will acknowledge receipt of your booking form and deposit and confirm the booking.
4. Send the balance of payment for your booking to the Queens Head Inn at least 21 days prior to the date of your event.

Event	Date - please specify	Deposit required per Adult	Number of people		Deposits enclosed £
			Adult	Child	
Christmas Fayre Lunch		£10			
Christmas Fayre Dinner		£10			
Festive Afternoon Tea		£5			
Private Booking		£10			
Christmas Day Lunch		£25			
Boxing Day Lunch		£10			
New Year's Eve Dinner		£20			
Total Deposits £					

	Double Bed sleeps 2 adults	Family (Twin) Room sleeps 2 adults	Single Occupancy required
No. of Bedrooms Requested			

I enclose total deposits for £ _____

Full Name: _____

Company Name (if applicable): _____

Address: _____

Telephone Number:

(Home/Mobile) _____ (Work) _____

Email (this is our preferred method of communication so please complete):

_____ @ _____

All cheques should be supported with a valid cheque guarantee card number on the reverse and made payable to the Queens Head Inn. All deposits are fully refundable if bookings are cancelled more than 42 days before the date of the event. Full payment is required a minimum of 28 days before the date of your booking. No deposits or payments are refundable other than already stipulated above. The Queens Head Inn reserve the right to cancel any bookings where full payment is not received 28 days before the date of the event and retain the deposits paid. Please keep a copy of your booking form for your own records. All content is correct at the time of printing however it may be subject to change. Please advise any special diet requirements in writing in advance. We reserve the right to cancel events if numbers are not viable and will offer alternative dates or refunds. All prices include VAT.