

## Special Occasion Menus



Queens Head Pub & Restaurant  
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# Queens Head

KIRKBY - L A - T H O R P E

## Special Occasion Menus

Our Head Chef, Barry Liversidge and his, experienced team have created a large variety of delicious menus in order to entice and satisfy all tastes and budgets. When matched with The Queens Head friendly and professional approach, you can rest assured that your event will be a memorable one

For parties over 25 guests, we ask that you choose one Starter, one Main Course and one Dessert from within the menu bands shown (please note during December this menu is altered for a more festive feel). For parties under 25 guests, we are able to provide a choice (Please select a maximum of 3 options per course for you guests to choose from). If you party is on a Sunday and you would prefer a Sunday lunch menu please ask one of our team.

£32.50 per person	£45.00 per person
Starters	Starters
Chicken Liver Parfait, Thyme Butter, Bramley Apple & Date Chutney, Sourdough	Pressed Pork Terrine, Mushroom Ketchup, Pickled Celery
Pea, Mint & Crème Fraiche Soup, Warm Bakery Bread (v)	Corner Farm Asparagus, Crispy Hens' Egg, Wild Garlic Butter Sauce
Queens Head Scotch Egg, Fuity Brown Sauce, Watercress	Moules Mariniere, Pub made Black Treacle Bread
Salmon & Prawn Fishcake, Lemon Hollandaise,	Marinated Heritage Beetroot, whipped Goats' Cheese,
Pea Shoots	Pickled Walnuts, Dill Cream (v)
***	***
Mains	Mains
Slow cooked Helpringham Pork Belly, Spinach, Wild Mushroom, Shallot, Dauphine Potato	Gelston Farm Lamb Rump, Wild Garlic, Mushroom Ketchup, Asparagus, Goats Curd, Morels, New Potatoes
Pan Roasted Cod, Buttered Leeks, Jersey Royals, Smoked Mussel & Dill Broth	8oz Sirloin Steak, Confit Tomato, Field Mushroom, Pickled Onion Rings, Pub Chips, Peppercorn Sauce
Pan fried Sea Bream, Sautéed Potatoes, Cherry Tomatoes, Spinach, Olives, Lemon, Seaweed	Whole Grilled Lemon Sole, Fine Bean & New Potato Salad
Orzo Pasta, Sweetcorn, Wild Mushrooms, Chive, Black Truffle, Butter Sauce (v)	Orzo Pasta, Sweetcorn, Wild Mushrooms, Chive, Black Truffle, Butter Sauce (v)
***	***
Desserts	Desserts
Queens Head Eton Mess	Sticky Toffee Pudding, Miso Butterscotch Sauce, Clotted Cream
Summer Fruit Pudding, Vanilla Ice Cream, Raspberry Coulis	White Chocolate Tart, Raspberry Sorbet, Fresh Raspberries
Dark Chocolate Cremeux, Caramelised Banana, Peanut, Honeycomb	Alfonso Mango Cheesecake, Passion Fruit Sorbet, Mango Salsa
Warm Eccles Cake, Colson Basset Stilton, Balsamic, Watercress	British Farmhouse Cheeses & Biscuits, Celery, Grapes, Pub Chutney
***	***
Cafetieres of Coffee, pots of Tea & Petit Fours	Cafetieres of Coffee, pots of Tea & Petit Fours

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## Luxury Chef's Table Menu

Our Chef's Table is perfect for a more intimate setting, set in a secluded part of our restaurant. We have a large circular table that can seat a maximum of 12 people creating a perfect sociable dining experience for those special occasions. When each course is served, our chef & in house sommelier will come out to the table and explain the dish & wine to you and your guests, answering any questions you may have making it a fun and interactive experience.

£60 per person – food only

£73 per person – including a 6 course half glass wine tasting menu (75ml per glass)

£86 per person – including a 6 course wine tasting menu (125ml per glass)

### On Arrival

A refreshing & elegant Elderflower Spritz to welcome you.

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### Toastie

#### **Crayfish, Mascarpone & Dill**

*Vilarnau Brut Cava - a tropical fruity bubble which will cut through the creamy mascarpone & accompany the crayfish beautifully.*

or

#### **Wild Mushroom, Mascarpone, Chives (v)**

*770 Miles Chardonnay - a full round smooth wine which accompanies the mascarpone & can handle the mushrooms. This Chardonnay is even delicious for non Chardonnay drinkers.*

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### Rare breed Pork

#### **Corner Farm Pork, Chicken & Wild Mushroom Terrine, Pickled Onion Ketchup**

*Espirit Chateau de Berne - a Provence rose with beautiful balance of fruit, acidity & creaminess to accompany this terrine nicely.*

or

#### **Textures of Cauliflower & Sweetcorn (v)**

*Sauvignon Blanc - a rich full wine which accompanies the sweetcorn & cauliflower perfectly. Its complex, zesty yet round & fruity.*

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### Fish Cake

#### **Smoked Haddock, Curry Sauce, Micro Coriander**

or

#### **Pea, Spinach & Ricotta Arancini (v)**

*Both dishes go perfectly with a glass of Viognier. This wine complements both seafood, curry & all the elements from the arancini. It has a floral nose, is fruity & fresh yet nice & round*

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### Beef Wellington

#### **Fillet of Lincolnshire Red Beef, Pomme Anna Chips, Beef Sauce**

or

#### **Wild Mushroom, Baby Spinach, Pine Nut Wellington, Black Truffle Potatoes, Mushroom Sauce (v)**

*Both dishes are paired with the Via Mare Sangiovese/Primitivo.*

*Primitivo also known as Zinfandel in America is a fresh full fruity red whereas Sangiovese is an earthy fruity acidic grape, these both together make a great wine for the all the elements in both dishes balancing each other out.*

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### Chocolate

#### **Dark Chocolate Cremeux, Honeycomb, Caramelised Banana**

*Tokaji 1413 - this perfectly balanced sweet dessert wine is the cherry on the cake for this dessert. It has notes of toffee, caramel & toasted almonds which will go in harmony with this dish.*

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### Cheese

#### **Served as a sharing platter – selection of English Cheeses, Pub Chutney, Grapes, Celery**

*La Famille Lacasse Merlot - a smooth red with hints of berries, plums & chocolate. Its elegant acidity & round fruity fullness is a perfect wine for cheese.*

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## BBQ Menu

Our BBQ menus allow you to make the most of the sunshine in lovely outdoor space complete with undercover seating or our stunning Conservatory area. Whatever the weather this is a truly relaxed, social dining experience.

Please note: The hotel reserves the right to cook and serve the BBQ indoors if the weather is inclement.

Standard BBQ £17.50 per person	Deluxe BBQ £31.00 per person
<p>Beef Burger with local Bakery Bap                      Corner Farm Lincolnshire Sausage with local Bakery Finger Roll                      Hal-Moo-Mee Kebab                      ***                      3 sides from the list below</p>	<p>Beef Burger with local Bakery Bap                      Corner Farm Lincolnshire Sausage with local Bakery Finger Roll                      Hal-Moo-Mee Kebab                      Minted Lamb Koftas                      Corner Farm Chinese Pork Kebab                      ***                      4 Sides from the list below                      ***                      Choose 1 option from the Dessert menu below</p>

### Side Dishes

Caprice Salad  
Coleslaw

Potato Salad  
Mango & Sweetcorn Salsa

Rocket Salad  
Pesto & Pine Nuts Pasta

Spicy Bean Salad  
Minted New Potatoes

## Fork Buffets

These menus are great for a more informal dining experience and can either be served inside in our Conservatory or outside under our heated pergolas.

Due to the nature of these menus, we do require a minimum of 25 guests.

Hot Buffet - £24.50 Please pick 2 mains & 2 side dishes	Cold Buffet
<p>Slow cooked Lincolnshire Beef Bourguignon/Seafood Bake with Salmon &amp; Prawns/ Steak &amp; Ale Puff Pastry Pie/Lemon &amp; Herb Chicken Thighs/Sweet &amp; Sour Pork/Chicken, Coconut &amp; Sweet Potato Curry/Sweet Potato, Coconut &amp; Cauliflower Curry (v)/Vegetarian Moussaka (v)/ Mushroom Stroganoff (v)/Lincolnshire Beef Meatballs in rich Tomato Sauce                      ***                      Buttered New Potatoes/Selection of Seasonal Vegetables/ Steamed Rice/Rocket Salad/Creamed Potatoes/Roasted Vegetables with Honey &amp; Thyme/Warm Bakery Bread/ Sea Salt &amp; Rosemary Roasted Potatoes</p>	<p>Queens Head Platter £21.50 per person – Butchers Ham/ Farmhouse Cheese/Lincolnshire Pork Pie/Pickles/House Salad/Warm Bakery Bread/Butter/Beetroot Hummus/Olives/Pub Chutney</p> <p>Queens Head Seafood Platter - £29.50 per person                      Pan Fried Stone Bass/Crab &amp; Prawn Risotto                      Tempura King Prawns, Siracha Mayonnaise                      Smoked Haddock Fishcake, Saffron Emulsion                      Cromer Crab &amp; Mascarpone Toastie, Lemon Devilled Whitebait, Smoked Paprika Mayonnaise, Moules Mariniere, Pickled Cockles</p>

## Desserts

Desserts can be added to any menu on this page at £6.50 per person – please select 2 options from the list below

White Chocolate & Passionfruit Cheesecake  
Eton Mess Sharer bowl - (each bowl serves 6 people)

Lemon Meringue Roulade  
Fresh Fruit Platter

Chocolate Torte  
Lemon Tart with Raspberries



## Finger Buffet Menus

The Queens Head is able to serve up a delectable choice of finger food for a less formal party of any size with a large variety of Hot and Cold Buffets options. Please feel free to discuss your requirements with one of our events team.

Select 5 options for £12.50

Select 7 options £15.50

Select 9 options £18.50

Additional items at £3.00 per person

Selection of Open or Closed Sandwiches

(Tuna Mayonnaise & Cucumber/Butchers Ham & Mustard/Egg Mayonnaise & Watercress/Cheddar Cheese & Plum Tomato)

Lincolnshire Sausage & Red Onion Marmalade Sausage Rolls

Mini Yorkshire Puddings, Roast Beef, Red Onion Marmalade

Pub made Smoked Cheddar & Ham Quiche

Panko coated Chicken Goujons, Sweet Chilli Jam

Caramelised Onion & Colson Basset Stilton Tartlet

Queens Head Fishcake, Lemon Mayonnaise

Wild Mushroom & Mascarpone Arancini

Charcuterie Board, Cheeses, Olives, Local Bread, Pub Chutney

Sticky BBQ Pork Belly Bites, Toasted Sesame Seeds

Mini Jacket Potatoes, selection of fillings

Sweet Chilli Roasted Chicken Thighs

Sun Dried Tomato & Cheddar Cheese Straws

Beer Battered Fish Goujons, Pub made Tartar Sauce

Butchers' Pork Pie, Pub Piccalilli

Honey & Mustard Glazed Lincolnshire Sausages

Plum Tomato, Spinach & Mozzarella Bruschetta

Deville Whitebait, Parsley Emulsion, Lemon

Pub made Hummus, Crudities, Tortilla Chips

Pub Chips

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## Afternoon Tea Buffet.

Please note this will be served on platters.

£14.95 per person

Selection of open or closed sandwiches -

Tuna Mayonnaise & Cucumber/Butchers Ham & Mustard/Egg Mayonnaise & Watercress/Cheddar Cheese & Plum Tomato

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Homemade Lincolnshire Sausage Roll

\*\*\*

Fruit Scones with Jam & Clotted Cream

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Selection of Sweet Treats -

Chocolate Cake/Viennese Whirls/Carrot Cake/Macarons

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Flasks of Tea & Coffee



### Meetings

For those business meetings you would prefer to have out of the office we have put together a little package, so that your food and drink can be ready at set times for you. Just advise our staff on timings. Available Monday to Friday, 10am till 5pm.

All prices include the following –

Wi-Fi, Tap Water on the table, Air Conditioning in our Conservatory, use of the undercover pergolas outside (pre-arrangement required) & free parking

Package 1 - £24.00 per person	Package 2 – £28.50 per person
<p style="text-align: center;">Tea/Coffee &amp; Bacon Rolls on arrival ***</p> <p>Lunch – Soup &amp; Sandwiches (order to given on arrival) – Lincolnshire Ploughmans, Egg Mayonnaise, Tuna Spring Onion &amp; Mayonnaise ***</p> <p style="text-align: center;">Selection of cakes for dessert ***</p> <p style="text-align: center;">Tea/Coffee &amp; Cookies mid afternoon</p>	<p style="text-align: center;">Tea/Coffee &amp; Bacon Rolls on arrival ***</p> <p>Lunch – Bar meal (order to be given on arrival) – Queens Beef Burger, Beer Battered Haddock &amp; Chips, Grilled 8oz Gammon Steak &amp; Chips, Katsu Chicken Curry, Halloumi Burger, ***</p> <p style="text-align: center;">Selection of cakes for dessert ***</p> <p style="text-align: center;">Tea/Coffee &amp; Cookies mid afternoon</p>

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## Wine List

If you would like help to pair the perfect wine to your meal, our in-house Sommelier would be happy to talk you through the options available.

### Sparkling Wine

1. Nua Prosecco Italy £30 Light with hints of melon and apples.
2. Silver Reign Brut N.V. Kent £39 Supporting British produce; complex and delicious with hints of apple, gooseberry and rose.
3. Vilarnau Brut Cava Spain £29 Delicious Cava with tropical hints.
4. Kingscote Brut Rose West Sussex £53 Complex and fresh in acidity and hints of summer fruit, raspberry and strawberry.
5. Kingscote Brut N.V. West-Sussex £51 Refreshing, filled with citrus, pear and green apple.
6. Antech Limoux Languedoc £36 From the world's first sparkling wine region a soft lively mousse with hints of apple.
7. Jules Feraud Brut Champagne £48 Fresh with notes of caramel, apple, buttered toast and grilled nuts.

### White Wine

8. San Giorgio Pinot Grigio Italy £23 Great wine to drink on its own with notes of nuts, pear and melon.
9. Senso Rubicone Trebbiano Italy £24 Fresh crisp, light bodied wine with hints of lemon and stone minerality.
10. 770 Miles Chardonnay California £25 A lovely crisp, round wine with hints of apple, melon and lemon.
11. Mount Vernon Sauvignon Blanc New Zealand £26 Marlborough made zesty, crisp yet tropically herbaceous and beautifully aromatic.
12. Espirit Cepage Viognier Languedoc £26 Delicate perfume with floral nose, fresh and round flavours of stone fruit.
13. Forge Mill Chenin Blanc South Africa £27 Tropical fruit and hints of guava and gooseberries. Round flavours balanced by crisp acidity.
14. Picpoul de Pinet La Madone Languedoc £31 Fresh and mouth-watering crispness. Hints of green apple, melon, lime & a peppery finish.
15. Kingscote The Bacchus West Sussex £37 The English version of a Sauvignon, fresh with hints of peach and citrus.
16. Kingscote Silvan Bacchus West Sussex £42 A creamy, soft, full-bodied wine with hints of peaches and elderflower.
17. Jules de Souzy Macon Villages Burgundy £40 A lovely creamy full-bodied wine with a floral and fruity character.
18. Gavi Tenuta Olim Bauda Italy £41 A fresh, crisp wine with floral notes, minerality and a pure finish.
19. Weingut Max Fredinand Richter Germany £38 A refreshing, medium-sweet wine with green apple and citrus notes.
20. Chablis Premier Cru Vaillons Simmonet Chablis £75 Delicate notes of white flowers and fruit. Dry palate with citrus and peach.

### Rose Wine

21. Out of America White Zinfandel California £22 Supporting Butterfly thyroid cancer trust a wine full of red fruit flavours.
22. San Giorgio Pinot Grigio Rose Italy £23 Hints of summer fruit, honeysuckle and citrus.
23. Espirit Chateau de Berne Provence £26 Crunchy fruit and fresh summer fruit like red berries and peaches.
24. Ultimate Provence Provence £51 Flavours of citrus, exotic fruit, delicate floral and white pepper.
25. Chateau de Berne Grand Cuvee Provence £45 A serious gastronomic Rose served in Michelin star restaurants. Exotic and citrus fruits with minerality, hints of peach, apricot sweet spices and even some toasted notes.

### Red Wine

26. La Famille Lacasse Saint-Emilion £23 Hints of plum, blackberry and coffee. Smooth wine.
27. Made in Mendoza Malbec Argentina £25 Notes of forest fruits, black plum with hints of milk chocolate.
28. Captains Table Shiraz/Cabernet Australia £22 Notes of hazelnut, dark chocolate, oak and smokiness.
29. Via Mare Sangiovese/Primitivo Puglia £26 Fresh yet smooth with black cherry notes.
30. Crono Chianti Riserva Tuscany £28 Hints of fresh strawberries, smoke, red currant and oak.
31. Los Vinateros Rioja Crianza Rioja £30 Dark fruits, vanilla and a slight hint of coconut.
32. Chateau Petit Bois Lussac Saint Emilion Bordeaux £38 Smooth red wine with plums, liquorice, black berry and morello cherry hints.
33. Barbera D'asti Olim Bauda la Villa Piedmont £41 Notes of black cherry, very refreshing yet smooth.
34. Louis Latour Pinot Noir Burgundy £43 Powerful nose with aromas of blackberry and blackcurrant with a round mouth feel.
35. Louis Latour Fleurie Les Garans Beaujolais £52 Delicious fresh and full wine with hints of black cherry and mocha.
36. Castelforte Amarone Valpolicella Italy £54 With hints of vanilla, cherry jam and walnut a deep dark red luscious wine.
37. Beronia Grand Reserva Italy £56 Full body with hints of vanilla, black fruit, cocoa, cedar and spices.
38. Chateauneuf De Pape France £63 Hints of raspberry and plum with herby and leather notes.

### Dessert Wines

41. Le Tertre du Lys D'Or France £37 Notes of honey, apricot, toffee and spices, rich and delicate sweet finish.
42. Disnoko Tokaji 1413 Hungary £48 Spicy, fruity nose with blood-orange, tangerine, honey and sandal tree aromas and hints of caramel and dried apricot.



Reservation Form

Please carefully read the Booking Conditions, and in particular the notes about payment and cancellations before signing.

On (date):..... 2023/2024

From (time): .....to.....

Type of Function: .....

Number of guests:.....Adults:.....Children:.....

Menu Choice .....

Other requirements:
.....

I have read and agree with the booking conditions.

Signed:.....

Date:.....

Name:.....

Phone Number: .....

Email:.....

Address:.....

.....

.....

We would be delighted to welcome you to the Queens Head to discuss final arrangements. We would suggest a date about a month in advance - Please contact us to book a suitable time





## Banqueting Terms & Conditions

*Prices shown are valid until further notice*

### **Deposits**

A Provisional booking may be made at any time, and will be held for 14 days. To secure your booking, a non-returnable deposit of £10.00 per person is required. If you are unable to hold your event due to Government Pandemic Policies or if the restaurant is closed due to Government Pandemic Policies then we will be happy to postpone the date of your event to a future date within 12 months of your originally booked date and carry the deposit forward at no charge. No booking is guaranteed until a deposit has been paid.

### **Minimum Numbers**

Our menus are suitable for all parties from 8 guests. The room hire fee depends on the date of booking, the number of guests and the menu type. The room hire fee will be discussed and quoted for by our manager.

### **Discos/Bands**

In some cases, we are able to accommodate a Disco or Band as long as it does not interfere with other business on the night. If you book a Disco or Band we suggest they visit the Restaurant prior to the event to check layout and requirements. We will require sight of their Public Liability Insurance Certificate and must be assured that all equipment carries portable appliance test stickers. In all cases the Restaurant reserves the right to control the volume of the music. Unless by prior arrangement music must finish at 11pm.

### **Final Numbers**

We need confirmation of final numbers 14 days in advance. Your final invoice will be for the actual number of guests attending or the minimum number stated, whichever is the greater.

### **Cancellations**

In the event of you having to cancel your function for any reason the following conditions will apply:  
More than 90 days before function = Loss of deposit  
30 to 90 days before = 50% of estimated final invoice  
Less than 30 days before = 75% of estimated final invoice total.

### **Payment**

We will invoice 100% of the estimated final invoice to be paid two weeks before the function. Any balance (for example a bar tab) will be paid on departure. A credit card guarantee is required for any extras incurred on the day.

### **Loss or Damage**

The organiser will be held responsible for any loss or damage to the restaurant caused by any of the guests attending.