



Christmas 2024
Queens Head Restaurant

Church Lane, Kirkby la Thorpe, NG34 9NU

www.thequeensheadpub.com Tel; 01529 300750



Festive Restaurant Menu

Served Monday to Saturday 12noon till 2.30pm & 5.30pm to 8.00pm
(snack menu available in between these times)

For Tables of 6 or more guests, we will require a non-refundable deposit of £10.00 per person
& a pre-order 7 days prior to booking.

Snacks

Smoked salmon & mascarpone toastie, lemon, dill £4.95

Marinated olives £3.95

Bloomsbury bakery warm bread, herb butter (serves 2) £4.95

Starters

Cream of cauliflower soup, curried cauliflower pakora, coriander oil £6.95

Spiced confit duck leg croquette, orange, leek emulsion £7.50

Whipped smoked mackerel, sourdough, pickled cucumber, lemon £6.95

Citrus cured Lincolnshire trout, cucumber, granny smith, lemon, seaweed £7.50

Chicken liver parfait, thyme butter, spiced plum chutney, toast £7.50

Mains

Roasted English turkey ballotine, Lincolnshire sage and onion stuffing, pigs in blanket,
roasted potatoes, confit carrot, braised red cabbage, brussels, turkey gravy £18.95

Fen Farm (Billingborough, Lincolnshire) venison burger, pretzel bun, beetroot & red onion
chutney, smoked bacon, watercress, honey roasted parsnips £16.50

12 hour slow cooked steak and Timothy Taylors shortcrust pastry pie, braised red cabbage,
creamed potato, confit shallot, beef sauce £18.95

Butternut squash and sage pithivier, baby spinach, broccoli,
wild mushrooms butter sauce £15.95

Beer battered fish (haddock) & chips, pub peas, tartar sauce, lemon £15.50

Pan fried sea bream, sautéed potatoes, cherry tomato, baby spinach, olives,
lemon, seaweed £18.00

Puddings

Christmas spiced sticky toffee pudding, butterscotch sauce, mince pie ice cream £7.50

Blackberry Eton mess, Chantilly cream, granny smith sorbet, meringue, granola £7.50

72% chocolate tart, vanilla cream, cherry compote, grated chocolate £7.50

Warm Bakewell sponge, toasted almond, raspberry jam ice cream £7.50

Lincolnshire poacher, Colston Basset, baron Bigod

celery, grape chutney, Lincolnshire plum bread, water crackers £10.50

Queens Head ice cream (dark chocolate, vanilla, raspberry jam) £1.50 per scoop

Please advise a member of staff if you have any dietary or allergy requirements

Vegan options are available upon request

Festive Sunday Lunch Menu

Served Sundays during December 12noon till 4.00pm

For Tables of 6 or more guests, we will require a non-refundable deposit of £10.00 per person
& a pre-order 7 days prior to booking

Snacks

Marinated olives £3.95

Bloomsbury bakery warm bread, herb butter (serves 2) £4.95

Starters

Cream of Cauliflower soup, curried cauliflower pakora, coriander oil

Spiced confit duck leg croquette, orange, leek emulsion

Whipped smoked mackerel, sourdough, pickled cucumber, lemon

Chicken liver parfait, thyme butter, spiced plum chutney, toast

Mains

Roasted topside of English beef, roast potatoes, red cabbage, Brussel sprouts, confit carrot,
Yorkshire pudding, gravy

Roast English turkey breast, Lincolnshire sage & onion stuffing, pigs in blankets, roast
potatoes, red cabbage, Brussel sprouts, confit carrot, gravy

Fen Farm (Billingborough, Lincolnshire) venison burger, pretzel bun, beetroot & red onion
chutney, smoked bacon, watercress, honey roasted parsnips

Butternut squash and sage pithivier, baby spinach, broccoli, wild mushrooms butter sauce

Pan fried sea bream, sautéed potatoes, cherry tomato, baby spinach, olives, lemon, seaweed

Puddings

Spiced sticky toffee pudding, butterscotch sauce, vanilla ice cream

Blackberry Eton mess, Chantilly cream, granny smith sorbet, meringue, granola

72% chocolate tart, vanilla cream, cherry compote, grated chocolate

Lincolnshire poacher, Colston Basset, baron bigod

celery, grape chutney, Lincolnshire plum bread, water crackers (£2 supplement)

Queens Head ice cream (dark chocolate, vanilla, raspberry jam)

Please advise a member of staff if you have any dietary or allergy requirements

Vegan options are available upon request

2 Course £26.50

3 Course £31.50

Exclusive Use Party Menu

Minimum number of 45 guests

Price includes- Sole Use of our Bar and Restaurant, a glass of Prosecco
On arrival, 3 Course Meal, Coffee & half a bottle of House Wine per person.

We will require a non-refundable deposit of £10.00 per person

We will require a pre-order 14 days prior to the event.

Starters

Cream of cauliflower soup, curried cauliflower pakora, coriander oil

Whipped smoked mackerel, sourdough, pickled cucumber, lemon

Chicken liver parfait, thyme butter, spiced plum chutney, toast

Mains

Roasted English turkey ballotine, Lincolnshire sage and onion stuffing, pigs in blanket,
roasted potatoes, confit carrot, braised red cabbage, brussels, turkey gravy

Butternut squash and sage pithivier, baby spinach, broccoli, wild mushrooms butter sauce

Pan fried sea bream, sautéed potatoes, cherry tomato, baby spinach, olives, lemon, seaweed

Puddings

Christmas spiced sticky toffee pudding, butterscotch sauce, mince pie ice cream

Blackberry Eton mess, Chantilly cream, granny smith sorbet, meringue, granola

Selection of Queens Head ice cream

Please advise a member of staff if you have any dietary or allergy requirements. Vegan options are available

Price £35.00 per person

Disco available at £39.50 per person

Lunch	Dinner
Arrival- 12 noon	Arrival- 6.45pm
Sit Down- 12.30pm	Sit Down- 7.15pm
Food Service- 12.45pm	Food Service- 7.30pm
Carriages- 5.00pm	Carriages- midnight

Book & pay a deposit for an
Exclusive Use Party by
31st September 2024 for
a 10% discount

Festive Afternoon Tea Menu

Served Monday- Saturday 2pm till 5.00pm
Must be prior ordered a minimum of 48 hours prior
For Tables of 6 or more guests, we will require a non-refundable deposit
of £10.00 per person

Selection of finger sandwiches -
Tuna Mayonnaise & Cucumber/Turkey & Cranberry/
Egg Mayonnaise & Watercress/Cheddar Cheese & Plum Tomato

Savoury

Homemade Lincolnshire Sausage Roll
Honey Glazed Pigs in Blankets

Scones

Fruit Scones with Jam & Clotted Cream

Selection of Sweet Treats-
Chocolate Cake/Lemon Drizzle/Carrot Cake/Mince Pie

Drinks

Selection of Tea or Coffee

Please advise a member of staff if you have any dietary or allergy requirements

Price £17.95 per person

Boxing Day Menu

Platted service. Served in 2 sittings- Sitting at 12 noon & 2.30pm
A non-refundable deposit of £10.00 per person is required to confirm your booking.
We will require a pre-order 14 days prior to the event. Pre-booking is required.

Starters

Roasted plum tomato soup, basil pesto
Smoked Lincolnshire poacher & ham croquette, burnt apple
Whipped smoked mackerel, sourdough, pickled cucumber, lemon
Citrus cured Lincolnshire trout, cucumber, granny smith, lemon, seaweed
Chicken liver parfait, thyme butter, spiced plum chutney, toast

Mains

Roasted topside of beef (Price & Fretwell, Derbyshire), Yorkshire pudding, beef dripping roast
potatoes, confit carrot, tender stem broccoli, beef gravy
English turkey, ham & leek pie, creamed potato, farmhouse cabbage, confit shallot
Thai chicken curry, jasmine rice, pak choi, charred corn, poppadom, coriander oil
Ruby beetroot risotto, roasted beets, spinach, goats curd, pickled walnut, sorrel
Pan fried sea bream, sautéed potatoes, cherry tomato, baby spinach, olives, lemon, seaweed

Puddings

Spiced sticky toffee pudding, butterscotch sauce, vanilla ice cream
Blackberry Eton mess, Chantilly cream, granny smith sorbet, meringue, granola
72% chocolate cremeux, black cherry compote, shortbread, cherry ice cream
Lincolnshire poacher, Colston Basset, baron bigod
celery, grape chutney, Lincolnshire plum bread, water crackers (£2 supplement)
Queens Head ice cream (dark chocolate, vanilla, black cherry)

Please advise a member of staff if you have any dietary or allergy requirements

2 Course £26.50
3 Course £31.50

Children under 12 will receive a smaller portion of the main menu

2 Course £14.50
3 Course £16.95

New Years Eve Menu

We will require a non-refundable deposit of £10.00 per person to confirm your booking
Please note this is a ticket only event.

Tickets need to be purchased a minimum of 48 hour prior to the event.

3...2...1! Say goodbye to 2024 and hello to 2025 by joining us for an adult only New Years Eve party!! A chance to dress up and dance the night away, along to all your favourite songs by our in-house DJ. Before seeing the new year in with old friends and new ones! Don't worry you won't go hungry as included in the price is a delicious Hot Buffet freshly prepared by our Chef's with the best local quality ingredients. Please note this is a ticket only event.

Chef's Hot Fork Buffet

Chicken & ham pie

Vegetable lasagne

Beef chilli

Salad

New Potatoes

Rice

Please advise a member of staff if you have any dietary or allergy requirements

Price- £25.00 per person

Schedule of the Evening is as follows

Arrival	6.15pm
Food Served	7.00pm – 8.00pm
Disco	8.00pm-1.00am
Carriages	1.30am

New Years Day Menu

Served in 2 sittings.- Sitting at 12 noon & 2.30pm

A non-refundable deposit of £10.00 per person is required to confirm your booking.

We will require a pre-order 14 days prior to the event. Pre-booking is required.

Starters

Roasted plum tomato soup, basil pesto

Smoked Lincolnshire poacher & ham croquette, burnt apple

Whipped smoked mackerel, sourdough, pickled cucumber, lemon

Citrus cured Lincolnshire trout, cucumber, granny smith, lemon, seaweed

Chicken liver parfait, thyme butter, spiced plum chutney, toast

Mains

Roasted topside of English beef (Price & Fretwell, Derbyshire), Yorkshire pudding, beef dripping roast potatoes, confit carrot, tender stem broccoli, beef gravy

English turkey, ham & leek pie, creamed potato, farmhouse cabbage, confit shallot

Thai chicken curry, jasmine rice, pak choi, charred corn, poppadom, coriander oil

Ruby beetroot risotto, roasted beets, spinach, goats curd, pickled walnut, sorrel

Pan fried sea bream, sautéed potatoes, cherry tomato, baby spinach, olives, lemon, seaweed

Puddings

Spiced sticky toffee pudding, butterscotch sauce, vanilla ice cream

Blackberry Eton mess, Chantilly cream, granny smith sorbet, meringue, granola

72% chocolate cremeux, black cherry compote, shortbread, cherry ice cream

Lincolnshire poacher, Colston Basset, baron bigod

celery, grape chutney, Lincolnshire plum bread, water crackers (£2 supplement)

Queens Head ice cream (dark chocolate, vanilla, black cherry)

Please advise a member of staff if you have any dietary or allergy requirements

2 Course £24.95

3 Course £29.95

Children under 12 will receive a smaller portion of the main menu

2 Course £13.50

3 Course £16.00

Christmas 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. Where stated you may be required to pay a deposit to secure your booking. In this case 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. Bookings that require a deposit are not guaranteed until a deposit has been paid.

Exclusive Use Numbers

All hire fees are included if minimum numbers of 45 guests are met, if this is not met then a hire fee will apply. The hire fee depends on the date of booking, and the number of guests. The hire fee will be discussed and quoted for by our manager.

Discos/Bands

In Exclusive Use bookings, we are able to accommodate a Disco or Band if discussed with our manager beforehand. If you opt to book your own Disco/Band rather than us booking one for you 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.

Exclusive Use 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

Exclusive Use - 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.
Restaurant table bookings – each individual deposit will be retained if there is a cancellation.

Exclusive Use Final 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.

Christmas Week Opening Hours

To guarantee we will be able to accommodate you, we recommend booking in advance.
The Queens Head reserves the right to alter these times at any time.

Christmas Eve

Normal food menu – 12 noon – 6pm
Drinks – 11am – 9pm

Christmas Day

No food will be served
Drinks – 2pm – 4pm

Boxing Day

Boxing Day Menu Only – 2 sittings only 12 noon or 2.30pm
Drinks – 11am – 9pm

Friday 27th, Saturday 28th & Monday 30th

Reduced menu – 12 noon – 8pm
Drinks – 11.00am – 11.30pm

Sunday 29th December

Festive Sunday lunch – 12 noon – 4pm
Drinks – 11am – 8pm

New Years Eve

Reduced menu – 12 noon – 5.00pm
Prebooked Ticket Event – 5 Hot Fork Buffet & Disco
Drinks – 12 noon till late

New Years Day

Breakfast – 11.30am – 12.30pm
New Years Day Menu Only – 2 Sittings 12 noon & 2.30pm
Drinks – 11am – 9.00pm

