



Christmas Party Set Menu

TWO COURSES 29.95pp / **THREE COURSES** 34.95pp

Q Meze to Share

Hot and Cold Festive Meze for the Table

Q hummus, tzatziki, saksuka, Mediterranean olives and warm toasted bread, served with calamari, spinach and feta filo parcels, beef sujuk and grilled halloumi

Main Courses

Christmas Roast Turkey

Sage and onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, cranberry sauce and homemade gravy

Festive Crispy Duck Leg (gfo)

Slow-roasted duck leg served with sweet potato mash, French beans and Q Kitchen's zesty orange sauce

Slow-Cooked Lamb Shank (gf)

Tender lamb shank served with creamy herb mashed potato and homemade rosemary gravy

Rosemary & Lemon Salmon Fillet (gfo)

Salmon marinated with rosemary, lemon and olive oil, served with mashed potato, tabbouleh, basil oil and fondue sauce on the side

Mediterranean Seafood Pot (gfo)

Prawns, squid, mussels and salmon cooked with seasonal vegetables in a rich, gently spiced Mediterranean tomato sauce, served in a traditional Balkan clay pot with Q rice

Winter Spinach & Chickpea Stew (ve) (gfo)

A warming Mediterranean stew of fresh spinach, chickpeas and tomatoes, served in a traditional Balkan clay pot with Q rice

Festive Desserts

Traditional Christmas Pudding (v)

Served warm with rich brandy custard

Chocolate Fondant (v)

A warm chocolate fondant with a melting centre, served with vanilla ice cream

Sticky Toffee Pudding (ve)

Served warm with indulgent toffee sauce and vegan vanilla ice cream

Raspberry or Lemon Sorbet (ve) (gfo)

Light and refreshing

**Available from 1st December to 24th December.
Monday to Friday and Pre-bookings Only.**

(v) vegetarian (ve) vegan (gf) gluten free (gfo) gluten free option

Please let us know in advance of any dietary requirements. An optional 10% service charge will be added to your bill.