



The
QUEENS HEAD
Ludgershall, Wiltshire



Christmas Menu & Order Form



32 High Street, Ludgershall, SP11 9PZ
Tel: 01264 790334 | Fax: 01264 398707
info@queenshead.biz | www.queenshead.biz

Christmas Menu

STARTERS

Country Farmhouse Pate

Served on mixed leaves and an onion marmalade and rustic boule

Breaded Garlic Mushrooms

Served with a homemade garlic mayo dip

Traditional Prawn Cocktail

Atlantic prawns in a homemade rosemarie sauce, served on a bed of iceberg lettuce with rustic brown bread

Moving Mountains Crispy Dippers

Rich with superfoods and served on a bed of salad with a choice of dip (Garlic Mayo, Salsa, or Sweet Chilli)

Crispy Beef

Served on a bed of rocket with a choice of hoisin sauce or sweet chilli dip

MAINS

Festive Crown of Turkey

Served with ham, pigs in blankets, cranberry tartlet & homemade sage & onion stuffing with a yorkshire pudding

Traditional Roast Beef

Roast topside of beef served with a creamy horseradish sauce and a yorkshire pudding

Braised Lamb Shank

Braised in a homemade red wine & rosemary jus, served with mint sauce

Pan Fried Fillet of Salmon

Coated with a herb crust served on a bed of Mediterranean vegetables with a white wine creamy sauce

Butternut, Kale & Apricot Vegan Roast

Cooked onions, butternut squash and brown rice with marmalade topped with crumb.

Mushroom Leek Pie

Chestnut, oyster, shiitake & porcini mushrooms with leeks in a creamy vegan sauce, topped with pumpkin & sunflower seeds all in a gluten Free pastry. Served with gourmet chunky chips, peas & vegan gravy.

"All our Christmas dinners are served with roast potatoes and seasonal vegetables"

DESSERTS

Christmas Pudding

Served with a brandy sauce

Golden Syrup Sponge Pudding

Gluten free & served with custard

Sticky Toffee Pudding

Gluten free & served with custard

Apple & Blackberry Crumble

Homemade and served with custard

Warm Chocolate Fudge Cake

Served with cream (*Vegan option available)

Raspberry & White Chocolate Cheesecake

Served with cream

*Dietary
Requirements?
Ask to see our
alternative menu
options*

29TH NOVEMBER 2025

TO

22ND DECEMBER 2025

2 COURSES

£35.00

PER PERSON

3 COURSES

£41.00

PER PERSON

Tea, Coffee or Hot Chocolate with a Deep Mince Pie - £4.20 each



Vegetarian



Vegan



Gluten Free

Order Form

Please note that menu choices are needed in advance. Please use the form on the reverse to list all of your guests and tick the appropriate choices, use further sheets if required.

Party Organiser:

Address:

Telephone: **No. of Guests:**

Party Date: **Party Time:**

Number of 2 course meals @ £35.00 per head:

Number of 3 course meals @ £41.00 per head:

PARTY TOTALS

STARTERS

- Country Farmhouse Pate
- Breaded Garlic Mushrooms 
- Traditional Prawn Cocktail
- Crispy Dippers   
- Crispy Beef

DESSERTS

- Christmas Pudding
- Golden Syrup Sponge Pudding 
- Sticky Toffee Pudding 
- Apple & Blackberry Crumble
- Chocolate Fudge Cake
- Vegan Chocolate Fudge Cake 
- Raspberry White Choc Cheesecake

MAINS

- Roasted Crown of Turkey
- Roast Topside of Beef
- Braised Lamb Shank
- Pan Fried Fillet of Salmon
- Butternut, Kale & Apricot Vegan Roast   
- Mushroom & Leek Pie   

DRINKS

- Red House Wine (view wine list for prices)
- White House Wine (view wine list for prices)
- Rosé House Wine (view wine list for prices)
- Prosecco (view wine list for prices)
- Champagne (view wine list for prices)

EXTRAS

- Hot Drink with Mince Pie

PLEASE NOTE:

There is a £10 per person deposit required for all Christmas bookings with the remaining balance due 7 days before the party date. This can be paid either in person at the bar or over the phone.

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