



The Queen's Gate Hotel
L O N D O N

Set Menu A - Q Bistro

Please choose one starter, one main course and one dessert from the menu below.

Glass of champagne and canapes on arrival

To start

Creamy Burrata (V)

With cherry tomatoes and rocket

Chicken & pancetta terrine

With apricot and balsamic caramelised onions on toasted Brioche

Salmon mousse

With prawns and lemon rolled in smoked salmon and dill

The main event

Pan fried harissa seabass fillet

With Sautee potatoes and green beans

Chargrilled Breast of Chicken

With butternut squash puree in a white wine and tarragon sauce

Beef wellington (served pink)

Rolled in mushroom pate and gratin potatoes

Rigatoni (Ve)

With creamy pumpkin and pine nut gremolata

To finish

Chocolate Pavé

With raspberry sorbet and coulis

Passion fruit cheesecake

With mango sorbet

Fresh berries salad (Ve)

Tea, coffee and petit fours

£50 per person

Drinks option - £10 per person (1 large glass of wine or 1 pint of Draught beer or 1 soft drink)

We cannot guarantee the absence of nuts in our dishes. If you require any further information on food allergens, please ask one of our team members. VAT is included. (V) – Vegetarian, (Ve) – Vegan
A discretionary service charge of 12% will be added to your bill.