

## MAGIC QUEEN MENU

### SATURDAY 19<sup>TH</sup> SEPTEMBER 2026

#### TO START

##### **Cauliflower Velouté**

truffle oil, goats curd, pine nuts and sourdough (V)  
(GF, DF & Vg adaptations available on request)

##### **Panko Ham Hock Croquette**

celeriac remoulade, burnt apple puree and pickles (DF)  
(GF adaptations available on request)

##### **Warm Smoked Trout**

cucumber relish, beetroot and seaweed tapioca crisp (GF, DF)

#### MAIN COURSE

##### **Braised Featherblade of Beef**

mustard cream potatoes, seasonal vegetables, and port roasting jus (GF, DF)

##### **Roast Fillet of Salmon**

Boulangère potato, seasonal vegetables and preserved lemon velouté (GF)  
(DF adaptations available on request)

##### **Caramelised Onion and Vegan Feta Suet Pudding**

charred broccoli and a vegan cheese sauce (DF, V, Vg)

#### DESSERT

##### **Banoffee Torte**

with a butterscotch sauce (V)

##### **Traditional Lemon Tart**

with a raspberry whipped cream (V)

##### **Black Forest Brownie**

with dark chocolate sauce and vanilla ice cream (V)  
(GF, DF & Vg adaptations available on request)

**£65.00 PER PERSON**

DF – Dairy Free   GF – Gluten Free   V – Vegetarian   VG – Vegan  
Some of the menu can be adapted for intolerances. Additional gluten free dessert available on request.  
Please ask for further details