

# New Years Eve

CELEBRATE NEW YEAR'S EVE IN STYLE  
AT THE QUEEN'S HEAD

Posh frocks & Black Tie (Optional)

Champagne and Canapés on Arrival

4 Course Dinner

Dancing into the New Year

Carriges at 1am

EARLY BOOKING ESSENTIAL

£70 Per Head

# New Years Day

Our renowned New Year's Day Highland Brunch  
is a great opportunity to get together with  
friends and family to celebrate the New Year

Brunch Served From  
11.30 – 4.30

Including our  
Memorable Highland Breakfast

Bar open until 7pm

First Come First Served

Sample Menus Available



A beautiful Welsh Stone Cottage standing in its own gardens in the picturesque village of Glanwydden. Why not treat yourself to a luxury overnight or champagne break weekend stay and complete your Christmas experience.

Gift vouchers available for meals at the Queen's Head or accommodation at the StoreHouse cottage



Great ideas for corporate and family gifts.



AA Pub of the year Wales  
2009 - 2010



Glanwydden, Near Llandudno, Conwy  
North Wales LL31 9JP

Tel. 01492 546570 Fax: 01492 546487

[www.queensheadglanwydden.co.uk](http://www.queensheadglanwydden.co.uk)

# Christmas & New Year



THE QUEEN'S HEAD  
AND STOREHOUSE COTTAGE

GLANWYDDEN CONWY

# Christmas Fayre

## TO START

Cream of Mushroom Soup  
fresh crusty bread and butter

Ham Hock & Smoked Chicken Terrine  
kumquat & mango chutney ~ brioche

Grilled Pantysgawn Goat Cheese Tart  
beetroot & sherry vinaigrette

Potted Hot Smoked Salmon  
capers ~ melba toast

Crispy Lamb & Feta Salad  
mint & yoghurt dressing

## MAIN COURSES

Traditional Roast Local Turkey  
accompanied by festive trimmings

Grilled Loin Pork Steak  
soused prune & armagnac jus ~  
cabbage mash ~ black pudding

Searred Fillet of Salmon  
spinach mousse ~ hollandaise ~ new potatoes

Braised Welsh Lamb Shank  
white bean cassole ~ fresh vegetables ~ mashed potatoes

Rib-Eye Steak\* (£5.00 supplement)  
pepper sauce ~ mashed potatoes ~ fresh vegetables

Butternut Squash & Wild Mushroom Stroganoff  
timbale of scented rice

## PUDDINGS

Traditional Christmas Pudding with rum sauce

Raspberry & Amaretto Trifle

Crème Brulee

Lemon Curd Cheesecake

Vanilla Pannacotta with mulled pear

2 Courses £18.50

3 Courses £23.50

# Christmas Day

Champagne & Canapés on arrival

## TO START

Carpaccio of Melon  
mandarin & grenadine jelly

Hot Spinach & Roquefort Mousse  
rich cream sauce

Chicken Liver Parfait & Foie Gras  
caramelized pear ~ toasted brioche

Smoked Salmon, Lemon & Dill Pannacotta  
capers

Deep Fried Welsh Brie  
coated in Japanese breadcrumbs ~ quince jelly

## SOUP ~ SORBET

Cappuccino of Wild Mushroom Soup  
laced with madeira

OR

Champagne Sorbet  
crystallised violets

## MAIN COURSES

Traditional Roast Local Turkey  
chestnut & apricot stuffing ~ chipolata sausage ~ bread sauce  
roasting juices ~ cranberry sauce

Char Grilled Fillet of Lakeland Beef  
horseradish ~ port lees jus

Fresh Scottish Halibut Steak  
with a lobster & black truffle butter

Butternut Squash & Wild Mushroom Stroganoff  
timbale of scented rice

## PUDDINGS

Traditional Plum Pudding with Rum Sauce

Raspberry & Amaretto Trifle

Fresh Pineapple with Kirsch

Assiette of Chocolate

A Selection of Farmhouse Welsh Cheese

## COFFEE

Served with Homemade Minted Fudge

£75.00 pp

Children (up to 12 years) £45.00 pp

# Boxing Day

## TO START

Parsnip & Pumpkin Soup  
with sage & onion bread

Deep Fried Welsh Brie  
coated in Japanese breadcrumbs ~ quince jelly

King Prawn & Trout Mousse  
mixed leaf salad ~ melba toast

Wild Mushroom Risotto  
rocket ~ truffle oil

Smoked Breast of Duck  
red onion & cranberry compote

## MAIN COURSES

Roast Sirloin of Welsh Beef  
with Yorkshire pudding and a rich gravy

Pot-Roasted Anglesey Pheasant  
with a cranberry & orange port wine jus ~ bread sauce

Honey Roasted Ham  
green beans ~ parsley sauce ~ mash

Baked Fillet of Cod  
topped with welsh rarebit ~ creamy leeks ~ chunky chips

Sautéed Lambs Kidneys  
welsh mustard ~ with brandy & cream ~ scented rice

Butternut Squash & Wild Mushroom Stroganoff  
with a timbale of scented rice

## PUDDINGS

Crème Brulee

Raspberry and Amaretto Trifle

Fresh Fruit Pavlova

Chocolate Brownie with Vanilla Pod Ice Cream

Fresh Pineapple with Kirsch

A selection of Welsh Farmhouse Cheese

Coffee served with our own homemade  
mint fudge £2.20 extra

Boxing Day Luncheon £27.50 pp  
Children (up to 12 years) £13.50 pp