

Christmas Parties

We are here to help you have a great party to celebrate Christmas with friends, family, colleagues and club members. Our large restaurant allows us to cater for parties of between 10 and 60 people.

Our Christmas Party menu is available until 23rd December.

In order for us to better serve your party you will need to pre-order at least a week before the day and a £10.00 non-refundable deposit per person will be required.

New Years Eve

Celebrate New Year in style and leave all the hard work to us, whether its just the 2 of you or a group of 40.

Put on your glad rags and arrive at 7.00pm for canapés and Champagne.

Our five course meal will be served at 8.00 pm with live singing after the main course. This will be performed by classically trained Ashley Lynn and Vicky Litt who will move to some more up tempo songs once the meal has finished until approximately 12.45. You will also get further glass of bubbly to see in the New Year with.

In order for us to better serve you we ask you to pre-order at least a week before the day and a £25.00 non-refundable deposit per person will be required.

Christmas & New Year at



The Queens Head

The Queens Head, The Hollow, West Chiltington
West Sussex, RH20 2JN
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Finalist – Newcomer of the Year
The Publican Awards 2009



Christmas Party Menu

*Lunch bookings 3 courses £19.00
Dinner bookings 3 courses £23.00*

Starters

*Spicy Parsnip Soup served with crusty bread
Chicken and Asparagus Terrine served with crusty bread
Prawn and Crab Cocktail served with crusty bread*

Main Courses

All main courses served with roast or new potatoes and fresh roasted vegetables

*Roast Turkey with sausage and bacon rolls, stuffing and gravy
Roast Topside of Beef served with Yorkshire Pudding, and gravy
Steamed Salmon in a creamy prawn, white wine and dill sauce
Wild Mushroom, Spinach and Ricotta En Croute*

Desserts

*Christmas Pudding with brandy cream
Traditional Sherry Trifle
Chocolate Fudge Cake
Cheeseboard
Ice-Cream*

Christmas Crackers and Decorations included

Available from November to 23rd December

We are happy to cater for special dietary requirements, e.g. gluten free options, on request

New Years Eve Menu

*31st December 2009
5 course meal with Champagne and Canapé reception
7pm for champagne and canapés, food served at 8pm,
Live Music (Ashley Lynn and Vicky Litt), open till 01.00
£55.00 per person*

Canapés & Champagne

Starters

*Roasted Red Pepper and Butternut Squash Soup
Duck, Asparagus and Redcurrant Terrine
Smoked Salmon and Parma Ham with Bloody Mary salsa*

Fish Course

Fillet of Red Snapper with a light sweet and sour sauce

Champagne Sorbet

Main Courses

All main courses are served with dauphinoise potatoes and fresh roasted vegetables

*Chicken Louise, chicken breast filled with pate, wrapped in bacon and steamed with a port and sorrel sauce
Medallions of Venison with a blackberry sauce
Salmon and Turbot poached in a Chablis sauce
Wild Mushroom Tart with Walnut Pastry*

Desserts

*White and Dark Chocolate and Drambuie Mousse
Fresh Fruit Salad
Local Cheeseboard
Tiramisu*