

## PUDDINGS

9ea

Sticky Toffee Pudding  
*With Vanilla Ice Cream*

Chocolate Pudding & Sponge Fingers  
*With Pumpkin Marmalade*

Pineapple & Walnut Cake  
*With Honey English Custard*

Canadian & English Cheeses  
*With Branston & Oat Cakes*  
1 CHEESE FOR \$9 | 2 FOR \$16 | 3 FOR \$22

House Made Ice Creams & Sorbets  
1 SCOOP FOR \$3.50  
OR 3 SCOOPS FOR \$9

## PUDDING WINE 20Z

Taylor's Late Bottled Vintage Port 7.50  
Warre's Otima 10 Year Old Tawny Port 9  
Graham's 20 Year Old Tawny Port 12

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## ❖ FEASTING AT THE Q&B ❖

Please ask one of our staff for details.

We believe that the feasting approach enhances the sense of occasion that brings a large group of people together around one table.

**Traditional Roast Beef and Yorkshire Pudding**

**Roast Prime Rib Roast and Yorkshire Pudding**

**Beef Wellington**

**Slow Cooked Lamb Shoulder**

**Venison Stew and Dumplings**

**Roast Rib Eye of Bison**

**Roast Suckling Pig**

**Loin of Pork and Apple Sauce**

Menus are charged per head. The cost includes side dishes of seasonal vegetables and potatoes, but excludes drinks.

If there are vegetarians in the group they are more than welcome to order from our a la carte menu.

Please give us 3 full days notice when ordering a roast.

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