

QUEENS HEAD LAUNCHES NEW RESTAURANT WITH RUSSIAN CHRISTMAS MENU!

The Queens Head, Monmouth's only community Pub and live music venue launches its refurbished Restaurant, "Douduk's" on Saturday November 19th.

The Douduk is the national woodwind instrument of Armenia and in keeping with this heritage the management have decided to offer a Russian Christmas Menu. This very exciting concept will be very different to the normal fare offered by most establishments and will feature epicurean tastes with a difference.

The Christmas menu offers classic Russian fare from the days of the Tsar and favourite recipes from the Republics accompanied by a traditional Zakuska table; a diversity of imaginative morsels.

This set menu, on offer at £17.50 (£35.00 Christmas Day), is guaranteed to satisfy even the most discerning palate. The starters on offer are Borsch, a traditional beetroot soup that is regarded as one of the great soups of the world, or Pokhlyobka, a Mushroom and Barley soup usually eaten with black bread generously rubbed with Garlic. Both dishes are served with Lavash, Armenian flat bread that has been baked in the area for centuries.

The main courses are imaginative and mouth watering.

Bef-Stroganov(Beef Stroganov), born of the brainchild of the French Chef to Count Pavel Stroganoff, this dish has suffered all too often from a liberal addition of tomato paste or ketchup, but made according to the original recipe it is a noteworthy dish.

Shaslyk(Caucasian skewered lamb). This skewered grilled lamb is made throughout the Caucasus and Central Asia. Its name comes from the word shaska for sword, since shaslyk was once the fare of mountain tribesmen who roasted meat on their swords over open fires.

Paltus Po-Astrakhanski(Halibut Steak with caviar). Named after the southern port city on the Caspian sea-an Armenian favourite.

Golubtsy(Stuffed cabbage leaves with chestnuts and mushrooms). Served with a creamy cider sauce.

The Zakuska Table! To a Russian, dinner is unthinkable without zakuski; imaginative 'little bites', which comprise a stunning array of dishes, each designed to complement, not overwhelm, its neighbour. Served with a splash of iced Vodka to cleanse the palate it perfectly balances the zakuski.

Douduk's offer a selection of the following zakuski. It is an accompaniment to the main course and you can select as many as you like including Iced Vodka!

Chebureki(Crimean Meat Pies); Pike or Perch, traditionally baked and stuffed with fennel, lemon and herbs; Ogurtsy V Smetane(Cucumbers in Cream); Grechnevaya Kasha(Buckwheat Groats) besides Cabbage soup, no food is more Russian than

Kasha; Ryba Zalivnaya(Cold Fish in Aspic);Buterbrod s Syomgi(Smoked Salmon Canapés); Selyodka v Smetane(Herring in Sour Cream) a classic dish; Baklazhannaya Ikra(Aubergine Caviar); Yaitsa, Farshirovannye Gribami(Mushroom –Stuffed Eggs);Vinegret Iz Kartofelya I Svyokly(Pink Potato Salad) also on offer is Celeriac and Carrot salad; Rediska V Smetane (Radishes in Soured Cream)

A veritable cornucopia of mouth-watering dishes. And to finish two superb desserts for the perfect ending to a superb meal.

Douduk's will be open from 19th November and booking is essential. Phone 01600 712767. The restaurant will be open lunchtime Wednesday to Friday and Evenings Wednesday. Thursday and Saturday. The Queens Head will maintain its very popular Friday night Tapitas and Cocktail evening.

In addition the Queens Head are also offering a superb live music programme throughout November and December. This community project is going from strength to strength and is really deserving of a visit. You wont be disappointed!