



ROSE & CROWN

Christmas Menu

Starters

Homemade roasted tomato soup with a hint of chilli served with a cashew and coconut sambal and crusty bread (v)

Wild boar pate with brioche toast and fig & plum relish

Pea and Halloumi fritters with sweet chilli dipping sauce (v)

Mini Yorkshire pudding with festive sausage, mash and onion gravy

Mains

Roast crown of turkey with bread sauce, pigs in blankets, Brussel sprouts, roasted potatoes and parsnips

Baked salmon with a parmesan crust, new potatoes and hollandaise sauce

Roasted vegetable and camembert wellington (v)

Confit duck with potato & parsnip mash, braised red cabbage & cherry jus

Rose & Crown ham hock, sausage and cider Christmas pie and mash

All of the above are served with a selection of seasonal vegetables

Puddings

Christmas pudding with a dash of brandy brought flaming to your table served with brandy butter

Poached spiced pears with mascarpone cream

Decadent chocolate fondant with vanilla ice cream

Homemade winter berry oatly crumble with custard or ice cream

Homemade sticky toffee pudding with custard or ice cream

Salted caramel affogato, vanilla ice cream with salted caramel sauce, a shot of espresso and topped with a biscuit

Cheese Plate (+ £3)

A selection of cheeses, dried fruit and nuts, biscuits for cheese and fig and plum relish

2 courses £22.95 or 3 courses £26.95

**Available 28th November - 22nd December. Booking essential
(Non-refundable deposit required at time of booking of £10 per person)**

ALLERGIES & INTOLERANCES

If you have a food allergy, intolerance please let your server know before you order and they will be able to suggest the best dishes for you. Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients.