Rose & Crown Christmas Menu

Available From Friday 19th November £29.95 Three Courses, £23.95 Two Courses

Starters

Smoked Mackerel Pate

With dill and cucumber pickle & toasted breads (GF)

Spiced Parsnip Soup

With chestnuts & crusty roll (V) (GF)

Brie & Caramelised Red Onion Tart

With pomegranate puree & pomegranate & rocket salad

Ham Hock Terrine

With pickled cauliflower, horseradish crème fraiche & toasted breads (GF)

Mains

Traditional Christmas Dinner

Roasted breast of turkey, smoked bacon pigs in blankets, duck fat roast potatoes Honey roasted carrots & parsnips, shredded brussels sprouts, stuffing & gravy (GF)

Stuffed Pork Tenderloin

With Colcannon, spiced red cabbage & a mulled cider sauce (GF)

Cashew & Cranberry Nut Roast

With roasted potatoes, roasted carrots & parsnips Creamed brussels sprouts, spiced red cabbage, stuffing & gravy (V) (VG)

Garlic, Chilli & Tomato Winter Warming Mussels

With Skin on French fries & crusty bread.

The Christmas Burger

8oz Steak Burger, mini camembert, smoky bacon, sage and onion stuffing, cranberry sauce, seasoned skin on French fries, Christmas coleslaw & battered parsnips.

Desserts

Black Forest Eaton Mess

With homemade short bread biscuit

Chocolate Truffle Cake

With Chantilly cream

Trio of Luxury Ice-cream

Choice of ice-creams on the day

Traditional Christmas Pudding

With Brandy Custard

Deluxe Cheese Board

(£4 supplement or £8.95 as an additional course)

To Finish

Coffee & Christmas cake

Not all of our dishes show a full list of contents, if you have any allergies or intolerances please speak to a member of staff before placing your order. (GF) can be made gluten free (V) vegetarian (VG) can be made vegan.

Rose & Crown Christmas Menu Booking form

£10 PP deposit Required

| Name: | ••••••• | | | | | | | | | •••••• | | | | ••• | |
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| Size of Party: | | | | | | | | | | | | | | | |
| Date & Time of booking: | | | | | | | | | | | | | | | |
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| | | | | 4) | | | | | | Black Forest Eaton Mess | Chocolate Truffle Cake | | g | Cheese Board (£4 supp) | Cheese Board £8.95 extra course |
| | , je | | | Ham Hock Terrine | Christmas Dinner | | | | Christmas Burger | Eato | uffle | Luxury Ice-cream | Christmas Pudding |) (£4 | 8.95 € |
| | Mackerel Paté | Parsnip Soup | | k Te | s Dir | ork | يد | | s Bu | est | e Tr | e-cr | s Pu | oard | ard £8 |
| | cere | s din | lart | Нос | tma | Stuffed Pork | Nut Roast | els | tma | For | olat | ry Ic | tma | se B | e Bo |
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