



Christmas

DAY MENU

ADULTS 72.95

FIRST COURSE

Butternut & Sage Soup

With roasted pine nuts (VE)

SECOND COURSE

Prawn Cocktail

King Prawns in a lightly spiced Marie Rose sauce served with wholemeal bread & butter

Garlic Mushroom

With a Chestnut & cheese pastry (V)

Goats Cheese

Served with roasted pineapple & beetroot (V)

Duck & Orange Parfait

With orange marmalade & sour dough crostini

THIRD COURSE

Roast Turkey

Served with a cranberry & chestnut stuffing, pigs in blankets, roasted potatoes, honey roasted carrots, butternut squash, Brussel sprouts, brazed spiced red cabbage, Yorkshire pudding & our Rose & Crown gravy

Beef Wellington

Served with roasted potatoes, honey roast carrots, butternut squash, brazed spiced red cabbage, Brussel sprouts & a red wine jus

Stonebass

Served with a sweet potato puree, baby potatoes, honey roasted carrots & a capper hollandaise sauce

Vegetarian Wellington

Served with roasted potatoes, carrots, butternut squash, brazed spiced red cabbage, Brussel sprouts & a chestnut sauce

FOURTH COURSE

Warm Christmas Pudding

With a traditional brandy sauce

Traditional Sherry Trifle

Sherry soaked sponge cake layered with jelly infused fruits, creamy custard and topped with whipped cream

Chocolate Gnash

A rich & veety blend of chocolate & cream

Ginger Bread Cheesecake

A gingerbread cookie base topped with a ginger infused cream cheese

FIFTH COURSE

Coffee, Chocolate Truffles & Mince Pie

Wheat & Nuts are in daily use in our kitchen, If you have an allergy please ask to speak to the duty manager for assistance.
VAT is included at the currant rate. A 10% service charge is applied to all tables.

