

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Festive Party Menu

STARTER

ROAST PUMPKIN, CHILLI AND COCONUT SOUP served with a seeded mini loaf (v)

MUSHROOM AND CHESTNUT PATE with tarragon scented cranberries (v)

CHICKEN LIVER PARFAIT red onion marmalade and toasted granary bread

WARM HONEY, BALSAMIC AND THYME GLAZE SMOKED DUCK BREAST served with apple, walnut and celeriac remoulade, pickled vegetables and a walnut crumb

SMOKED SALMON AND BROWN CRAB SCOTCH EGG mange tout, tomato concasse, coriander aioli, toasted sesame seed and lobster oil

MAIN COURSE

PAN FRIED COD served with grilled herb polenta, cray fish tails, tomato salsa and a soy & honey dressing

SLOW COOKED BEEF DIANE Scottish cheese and bacon tatties

MUSHROOM AND ALE PIE cheesy mash and vegetarian gravy (v)

SPINACH, PUMPKIN, MUSHROOM AND QUINOA LATTICE with a tomato and sesame chutney, pumpkin puree, roasted pumpkin and sunflower seeds (v)

SLOW BRAISED VENISON with bubble and squeak mash and root vegetable crisps

TRADITIONAL VINECROSS TURKEY with garlic and herb roast potatoes, pigs in blankets, roast gravy and bread sauce

DESSERT

PINEAPPLE UPSIDE DOWN CAKE with a spiced rum caramel sauce and vanilla ice cream

SALTED CARAMEL AND CHOCOLATE TART hazelnut praline, honeycomb ice cream and a caramel sauce

PRUNE AND ARMAGNAC CUSTARD TART served with orange and cardamom compote, brandy snap biscuit

TRADITIONAL CHRISTMAS PUDDING with brandy sauce and brandy butter

CHEESE BOARD with traditional accompaniments

2 COURSES - £21.95PP | 3 COURSES - £26.95PP | AVAILABLE MON - SAT

TO BOOK: Please call us on 01689 869029 or email enquiries@the-roseandcrown.co.uk

EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY

We require a £10 per head on booking.
All tables need to preorder at least 10 days in advance.
We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.
100% of the tips leave are distributed amongst the crew.