



ROSIE'S VINEYARD
INVITES YOU TO OUR

Roaring 20s'

NEW YEARS EVE
PARTY

1920'S PARTY
4 COURSE MEAL £65
LIVE MUSIC
PROHIBITION STYLE DRINKS
OPEN TIL LATE

BOOK YOUR TABLE TODAY!

ROSIE'S VINEYARD,
87 ELM GROVE,
SOUTHSEA,
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ROSIE'S VINEYARD
NEW YEAR'S EVE MENU
£65 PER PERSON

GLASS OF PROSECCO



AMUSE BOUCHE
A TASTE OF TRUFFLED CAULIFLOWER AND HAZELNUT



ROASTED BUTTERNUT SQUASH SOUP
CRUMBLLED FETA AND MINT

WILD BOAR PATE
ROASTED WALNUTS, BLACKBERRIES,
PICKLED WILD MUSHROOMS, PORT SYRUP
TIAN OF SMOKED SALMON, CROMER CRAB
AND SHRIMP
CREME FRAICHE, CORIANDER AND LIME



GRILLED FILLETS OF SEABREAM
SHELLFISH BISQUE, LANGOUSTINES, CLAMS,
SOFT HERB CRUSHED POTATOES

FILLET OF BEEF AND FOIE GRAS PARFAIT
WRAPPED IN BUTTER PUFF PASTRY
DAUPHINOISE POTATOES, CREAMED CABBAGE,
BUTTON ONIONS, PETITE POIS & RED WINE SAUCE

ROASTED NEW SEASONS PARTRIDGE
TRUFFLED CELERIAC PUREE, DAUPHINOISE POTATOES,
BLACKCURRANT AND PORT SAUCE, DARK BITTER CHOCOLATE

TRUFFLED WILD MUSHROOM PITHIVIERE (V)
ROASTED SHALLOTS, BABY SPINACH, TOASTED PINE NUTS



DOUBLE CHOCOLATE AND HAZELNUT BROWNIE
GRAND MARNIER SOAKED CHERRIES, DARK CHOCOLATE ICE
CREAM, WARM BELGIAN CHOCOLATE SAUCE, WHITE BELGIAN
CHOCOLATE TUILLE

CAPPUCCINO CREME BRULEE
HOMEMADE SHORTBREAD

BRITISH AND CONTINENTAL CHEESES
HOMEMADE CHUTNEY, CRACKERS, GRAPES

