



Rosie's Christmas Menu 2019

Two Courses £28.00
Three Courses £33.00

Pre-Starters

Olives & Bread (V)

Starters

Roasted Cauliflower and Thyme Soup with Coconut and Chestnut (Ve)

Chicken Liver and Orange Parfait with Sticky Fig Chutney

Creamy Truffled Mushrooms with Toasted Brioche (v)

Rosie's Crayfish Cocktail

Grilled Goats Cheese, Candied Beetroot, Cranberry and Port Relish (V)

Mains

Rosie's Classic Beef Wellington - Herb Kibbled Potatoes & Red Wine Jus, served with Buttered Cabbage, Baby Onions & Petit Pois (**£5 Supplement**)

Christmas "En Croute" - Turkey, Cranberries and Chestnuts wrapped in Puff Pastry, served with Sautéed Potatoes, Honey Roasted Parsnips, Sprouts and Chantenay Carrots.

Braised Lamb Shank - Red Wine and Port Sauce, served with Soft Herb Crushed Potatoes and Green Beans

Grilled Seabass Fillets – Morecombe Bay Shrimp, Lemon and Chive Broth served with Soft Herb Crushed Potatoes and Green Beans.

Slow-Roasted Pork Belly - Sage and Potato Hash, served with Sprouts, Cranberries, Almonds and Chantenay Carrots.

Festive Roasted Butternut Squash - Butternut Squash topped with caramelized Sweet Potatoes, Shallots, Walnuts and Baby Spinach served with a Melange of Button Sprouts, Chantenay Carrots, Cranberries and Toasted Almonds, Spiced Button Onion Jus (ve)

Desserts

Classic Crème Brulee with Shortbread

Christmas Pudding and Spiced Winter Berry Ice-cream with Brandy Syrup

Blueberry Cheesecake

Warm Vegan Chocolate Pudding, Dark Chocolate Belgium Sauce Drizzled with Vegan Baileys Sauce (ve)

Stilton and Port with Christmas Chutney

(V) –Vegetarian (Ve) - Vegan