- CHRISTMAS MENU -

The Rose
BAR & DINING

Starters

(V) Homemade Parsnip Soup, Parsnip Crisps
served with a Baked Roll.

(V) (N) (GF) Baked Goats cheese, courgette,
red onions and pine nuts salad.

Beer Battered Deep Fried Halloumi,
with chilli jam and salad garnish

(V) Sauteed wild mushrooms Bruschetta with Garlic,
light tomato and cream sauce

(GF)Honey Glazed Baby Spare-Ribs in our Chef's Barbeque Sauce

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Smoked Salmon, baby prawns and cream cheese roulade

Mains

(GF) Herb& bacon crusted fillet of Cod Loin.
sauteed new potatoes, and crayfish velouté

Traditional Roast Turkey Crown with all the Trimmings

Sirloin Steak served with triple cooked chips,
tomato & mushroom (*£4.50 supplement)

Roasted Pork Belly, parsnip puree, cavolo Nero,
mustard, and cider sauce.

(GF) (V) Sweet potato and Butternut squash Curry,
with infused rice

King Prawn & Crab Linguine with Garlic,
fresh chilies & a hint of tomato sauce

Desserts

(V) Mango & Coconut cake with raspberry sorbet
Chocolate Fondant with vanilla ice cream
Christmas Pudding with thick custard
Homemade Black Cherry & vanilla Cheesecake
Selection of Ice Creams - Vanilla, Chocolate, Strawberry & Pistachio
(V) Selection of Sorbets - Mango, Lemon & Blackcurrant

2 Course £37.50
(2 Course only available 12noon-4pm)
3 Course evening £42