

## Christmas at The Rose & Crown...

Baked goats' cheese, drizzled with sweet hot honey, on a bed of pomegranate seed salad £9

Duck liver, port and brandy parfait, with a spiced plum glaze £9

Chestnut, roasted butternut squash, Bramley apple soup £8

Roast turkey, roast potatoes, Yorkshire pudding, pigs in blankets, stuffing, maple roasted parsnips and carrots, brussel sprouts, braised red cabbage, cauliflower cheese, seasonal greens, gravy £22

Fillet of beef, Yorkshire pudding, sautéed greens, Ponch Maip, pan rich gravy £23

Butternut squash and caramelised onion tart, crushed new potatoes £19

Madagascan Vanilla and gold leaf crème brûlée, shortbread biscuit £9

Christmas pudding, brandy sauce, mulled berry compote £8

Warm mince pies, clotted cream £7.50

Mini Platter of Cheese, Homemade Savoury Crackers, Fig Chutney £9.50

Friday 28<sup>th</sup> November – Wednesday 24<sup>th</sup> December

A pre-order will be required for tables of 10 and above, please call us to make your reservation

We kindly ask that you notify us of any allergies or dietary requirements as many dishes can be adjusted to suit your needs. ALL dishes are prepared in a kitchen where nuts are present. All our salad dressings contain mustard.

*Please be aware a discretionary service charge of 10% will be added to tables in the restaurant below 6 diners, and 12.5% to tables above 6. This charge is distributed equally between the lovely staff that serve you.*