

CHRISTMAS FAYRE 2021

2 COURSE 19.95

3 COURSE 22.95

Starters

Celeriac, Chestnut & Truffle Soup (v)

Finished with a thyme oil and served with bread and butter.

Smoked Salmon & Potato Salad

Smoked salmon slices served on a bed of potato and herb salad.

Topped with pickled shallots and potato crisps.

Confit Duck Leg Ballotine

Flavoured with rosemary and juniper, served with roast parsnip puree and parsnip crisps, spiced blackberries, and toasted hazelnuts.

Roast Portobello Mushroom (v)

Stuffed with chestnuts, sage and caramelised onions.

Topped with stilton cheese and herb breadcrumbs.

Mains

Roast Ballotine of Turkey

Stuffed with a sage, apricot and chestnut stuffing, wrapped in streaky bacon, and served with pigs in blankets, duck fat roast potatoes, buttered sprouts, roast parsnips, carrots, and a Turkey gravy.

Butter Roasted Fillet of Hake

Accompanied with a lemon and herb potato rosti, wilted spinach, and a rich Crab bisque.

Red Wine Braised Shin of Beef

Served on a bed of horseradish and thyme mashed potato, served with carrot puree, pickled shallots, buttered kale, and a red wine gravy.

Roast Parsnip, Rosemary & Chestnut Risotto (v)

Topped with parmesan and sage crisps and a sage oil.

Desserts

Christmas Pudding

Served with a rich brandy anglaise, brandy snaps, and confit orange zest and syrup.

Home-made Sticky Toffee Pudding

Served with a toffee sauce & vanilla ice cream.

Chocolate & Amaretto Cheesecake

Amaretto biscuit base with mulled wine poached pear and mulled wine syrup.

Spiced Apple and Blackberry Crumble

Served with a cinnamon anglaise and vanilla ice cream.

roseandcrownnyork@gmail.com

Tel: 01904 659 393