



Rose and Crown's

Christmas Fayre

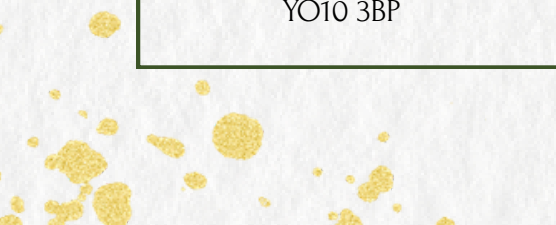
2 COURSES £32.95

3 COURSES £37.95

ADVANCED BOOKING REQUIRED

13 Lawrence Street
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Christmas Fayre Menu

Starters

CREAM OF CELERIAC SOUP

Garnished with roasted celeriac and pickled chestnuts, served with a mini onion loaf. (gfa)(v)

HOUSE DUCK LIVER PARFAIT

Topped with madeira jelly, served with toasted brioche and a bramble salad. (gfa)

SALT BAKED BEETROOT AND QUINCE TART

Finished with olive oil confit shallots, and pickled mustard seeds. (ve)

CRAYFISH TAILS

Wrapped in a traditional Marie Rose sauce, with a salad of red chicory and fennel, bloody Mary dressing, sourdough croutes. (gfa)

HAND DIVED KING SCALLOP

Seared, served in its own shell with a yeasted cauliflower puree, pickled cauliflower, and caviar. (gf) Supplement £4

Mains

ROAST TURKEY BREAST

With sage and apricot stuffing, then wrapped in prosciutto. Served with duck fat roast potatoes, pigs in blankets, maple glazed parsnips, sprouts in sage and chestnut butter, bread sauce, and turkey gravy.

LOCALLY REARED PHEASANT COOKED ON THE CROWN

Served with a braised pheasant leg and thyme croquet, smoked pancetta and hispi cabbage, carrot and anise puree, mulled cider game sauce. (gf)

BUTTER ROASTED LOIN OF HAKE

Served with a hake brandade, buttered spinach, tempura mussels, and a smoked mussel velouté split with dill oil. (gf)

CAULIFLOWER STEAK

Marinated and cooked in a rosemary and thyme vegan butter, garnished with a yeasted cauliflower puree, pickled cauliflower, and topped with a pumpkin seed dukka. (gf)(ve)

SLOW COOKED OX CHEEK

Served with pomme puree, roasted and pickled beetroot, buttered and crispy kale, and a red wine sauce. (gf) Supplement £4

Desserts

TRADITIONAL CHRISTMAS PUDDING

Topped with whipped brandy butter.

SPICED ORANGE STICKY TOFFEE PUDDING

Smothered in toffee sauce, served with vanilla ice cream.

70% DARK CHOCOLATE CREMEUX

Garnished with candied pistachio, pistachio sponge and salted caramel.

MULLED WINE POACHED PEAR

Rolled in a spice oat crumble, served with clotted cream ice cream. (gf)

v- vegetarian; gf - gluten free; gfa - gluten free available; ve - vegan

