

THE ROSE AND CROWN
Longburton

CHRISTMAS DAY MENU

£90 per head

Glass of champagne on arrival.

STARTERS

Smoked Salmon Carpaccio, horseradish mousse, candied beetroot, segments of orange, radish, purple beetroot and pea shoots.

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**Chicken Terrine with leeks and apricots served with artisan bread, tarragon and thyme yoghurt and an ale chutney.**

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(V) Mushroom and gruyère cheese soufflés on a bed of wild rocket, pesto and cream dressing.

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**(V) Curried lentil, parsnip and celeriac soup with truffle oil, apple and sage croutons.**

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PALETTE CLEANSER

Champagne Sorbet.

MAINS

Hand carved turkey breast, Horseshoe Gammon or Sirloin of beef with pigs in blankets, honey glazed carrots and parsnips with a port and orange gravy, chestnut, garlic and shallot stuffing, served with goose fat roast potatoes, sprouts and red cabbage all served from the carvery.

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**Bouillabaisse mixed fish and seafood selection with turmeric and saffron aioli served with a side of sauté potatoes.**

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(V) Leek and Caerphilly cheese crumble tart, butternut squash and sweet potato mash, white wine and rosemary cream sauce, tender stem broccoli, red cabbage and watercress.

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**DESSERTS**

**Espresso martini brownies with baileys crème anglaise.**

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Ginger and cinnamon pudding rum caramel and vanilla clotted cream ice-cream.

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**Millionaires ice-cream bombé with brandy cream.**

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White Forest Meringue Roulade with raspberry ripple ice-cream.

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**TO FINISH**

**Coffee and mince pie.**

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*****Deposit required when booking, please inform us of any dietary requirements*****

Merry Christmas and A Happy New Year!