

**THE ROSE AND CROWN**  
**LONGBURTON**

**CHRISTMAS MENU 2021**

2 COURSES £19.95    3 COURSES £23.95

**STARTERS**

**Game terrine wrapped in smokey bacon with artisan bread, apple, pear and date chutney and dressed leaves.**

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**Smoked salmon, cream cheese and chive tian, tomato and thyme concasse, salsa verde dressing, melba toast and rocket salad.**

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**Roasted butternut squash soup with sage and cumin croutons. (VE)(V)**

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**Brie, apple and cranberry puff pastry tart with dressed leaves, red onion marmalade and balsamic drizzle. (V)**

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**MAINS**

**Hand carved turkey breast with pigs in blankets, honey glazed carrots and parsnips with a red wine and thyme gravy, chestnut, garlic and shallot stuffing, served with roast potatoes, sprouts and red cabbage. (GF)**

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**Slow cooked pork belly, truffle oil and parsley mashed potato, tender stem broccoli, baby carrots, apple compote, cider sauce.**

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**Pan-fried Sea bass fillets with prawns on a bed of crushed potatoes with a white wine, dill and pea velouté.**

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**Portobello mushroom wellington, caramelised onion purée, white wine and tomato sauce, parmentier potatoes and crispy kale. (V)(VE)**

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**DESSERTS**

**Bramley apple and plum almond tart served with cinnamon custard. (GF)(V)**

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**Christmas pudding with brandy custard.**

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**Clementine and cranberry crème brûlée with shortbread biscuits.(V)**

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**Disaronno and dark chocolate cheesecake with white chocolate tuile and winterberry compoté.(V)**

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**Coffee and a mince pie.**

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