



Rose Cottage Christmas Fayre Menu

*Served 12pm till 8pm Monday to Saturday
2 Course Meal £31.95 / 3 Course Meal £39.95
Available by pre-order only*

Starters

Brandy & Herb Chicken Liver Pâté (gfo)

Rich, velvety pâté infused with brandy and aromatic herbs, served with a tangy red onion chutney and slices of warm, toasted ciabatta

Classic Prawn and Crayfish Cocktail (gfo)

Succulent prawns and crayfish nestled on crispy baby gem lettuce, topped with a rich and tangy Marie Rose sauce. Finished with a sprinkle of paprika, a wedge of lemon and buttered bread on the side

Breaded Brie Wedges

Golden, crispy-coated wedges of creamy brie cheese. Served with a tangy and slightly spicy sweet chilli sauce and mixed leaf garnish

Homemade Roasted Tomato and Red Pepper Soup (gfo)(veo)

Slow roasted vine tomatoes blended with sweet red peppers, creating a rich and fragrant soup. Served warm with a freshly baked Hovis roll and salted butter

Mains

Traditional Christmas Turkey Dinner (gfo)

Tender sliced turkey breast served with garlic roast potatoes, creamy mash, sage & onion stuffing, pigs in blanket, seasonal vegetables, homemade Yorkshire pudding and chef's rich stock gravy.

Sliced Topside of Beef (gfo)

Succulent, lean-cut sliced beef served with garlic roast potatoes, creamy mash, sage & onion stuffing, pigs in blanket, seasonal vegetables, homemade Yorkshire pudding and chef's rich stock gravy.

Vegan Beetroot Wellington (veo)

A blend of beetroot, onion, soya mince and herbs encased in golden vegan pastry, served with mashed potatoes, seasonal vegetables and a rich vegan gravy

Pan-Seared Seabass (gfo)

Served with creamy mash and seasonal vegetables. Finished with a fragrant garlic butter sauce

Desserts

Traditional Christmas Pudding (gfo)

A rich, steamed fruit pudding. Served warm with a generous pour of silky brandy sauce

Warm Chocolate Fudge Cake (gfo)(veo)

Decadent, rich chocolate fudge cake, served warm with a melting centre. Paired with creamy vanilla ice-cream

Biscoff Cheesecake (gfo)(veo)

Creamy, velvety cheesecake topped with crunchy Biscoff biscuit pieces, set on a buttery Biscoff crumb base. Served with a generous drizzle of luscious pouring cream

Profiteroles (gfo)

Light choux pastry, filled with cream, drizzled in rich chocolate sauce and topped with a medley of fresh berries

**Why not finish off with a fresh brewed Coffee and a warm Mince Pie
£5.50**

gfo - gluten free option available

veo - vegan option available