



CHRISTMAS FAYRE MENU

23 NOVEMBER - 24 DECEMBER 2026

2 COURSES £38.95 | 3 COURSES £44.95

Gather around for a proper country-pub Christmas, cooked with care

STARTERS

Roast Beetroot & Bramley Apple Velouté (ve/gf)

caraway oat crème, chervil oil & toasted buckwheat

Smoked Salmon & Trout Roe (gf/d)

horseradish crème fraîche, gin-pickled cucumber, dill oil & potato crisp

Cider-Braised Pork Cheek Croquettes

spiced damson ketchup, mustard seed pickle & watercress oil

Twice-Baked Hampshire Cheese Soufflé (v/d)

cider cream, spiced quince & crispy sage

MAINS

Roast Hampshire Turkey (gfo/d)

confit leg & sage stuffing, duck-fat roast potatoes, glazed winter roots, buttered sprouts, pig in blanket, cranberry & turkey jus

24-Day Matured Roast Sirloin of Beef (gfo/d)

duck-fat roast potatoes, glazed winter roots, buttered sprouts, pig in blanket, Yorkshire pudding & red-wine jus

Pan-Roasted Sea Bass (gf/d)

crispy potato pavé, charred Tenderstem broccoli, English sparkling wine & chive sauce, caper & pickled shallot relish

Roast Crown Prince Squash (ve/gf)

roasted garlic butterbean purée, charred sprout tops, pickled cranberry, toasted pumpkin seeds & mushroom-Madeira jus

DESSERTS

White Chocolate & Raspberry Brioche Bread-and-Butter Pudding (v/d)

salted millionaire's shortbread ice cream & sharp raspberry compote

Christmas-Spiced Bramley Apple, Pear & Cranberry Crumble (ve/gf/n)

almond & oat crumble, plant-based vanilla ice cream & mulled-fruit syrup

Cape Malva Pudding (v/d/n)

salted Amarula caramel, spiced apricot, toasted pistachio & Devon clotted-cream vanilla ice cream

Traditional Christmas Pudding (v/gfo/d/n)

warm brandy custard & candied clementine; gluten-free pudding available by pre-order

British Christmas Cheese Selection (d)

house festive chutney, pickled celery, grapes & artisan crackers

TO FINISH

Warm Mini Mince Pie - tea or freshly brewed coffee, with our compliments (v/d)

Make it a Christmas worth gathering for. Our most popular December dates fill first.

Book your festive table: info@roseandcrownfarringdon.co.uk

MENU GUIDE: (v) vegetarian | (ve) vegan | (gf) gluten-free | (gfo) gluten-free option | (d) contains milk | (n) contains tree nuts

Allergies or intolerances? Please speak to a member of our team before ordering. Full written allergen information is available.

A £10 per-person non-refundable deposit is required to secure your booking. Pre-orders are required at least seven days before your event. A discretionary 12.5% service charge will be added and shared fairly among the team. If you would prefer a different amount or no gratuity, simply tell your server.