

CHRISTMAS DAY

£120 per person

APERITIF

125ml Glass of Hampshire Hattingley Classic Reserve on arrival

FOR THE TABLE

Duck and orange croquettes | Mushroom pate & pickled fennel on toasted brioche
Chalk stream trout fishcake, tartare sauce

STARTERS

Pan seared scallops with fennel puree, crispy chicken skin & Jerusalem artichoke crisp (gf)
Slow braised beef cheek croquettes with wasabi sauce & pickled radish (gf)
King oyster mushroom 'scallops' & a cream soy & ponzu sauce (gf/pb)
Spiced pumpkin veloute, crispy sage & chive oil (pb/gfo)

MAINS

Honey parsnips, glazed carrots, charred Brussels and pigs in blankets for the table

Roast crown of turkey breast & honey roast gammon with a Yorkshire pudding,
garlic & thyme roast potatoes, pork & apricot stuffing, bread sauce, red wine gravy (gfo)
12 hour slow cooked ox cheek with sage mash, confit carrot, crispy pancetta,
red wine & thyme jus (gf)
Pancetta wrapped monkfish with a butterbean & chorizo cassoulet, charred leeks (gf)
Beetroot and pumpkin squash pithivier with parsnip puree (v/pbo)

DESSERTS

Warm fig tartlet with almond & pistachio cream & caramel ice cream
Christmas pudding, brandy caramel sauce & clementine sorbet (gf)
Dark chocolate fondant with blackcurrant sorbet (pb)
Burnt Basque cheesecake, mulled wine coulis & dark chocolate shavings (gf)
Rockstar cheddar & Hampshire Tunworth with quince jelly & crackers

TO FOLLOW

Mince pies & Stollen

(v) vegetarian (pb) plant based (gf) gluten free (o) option available
=A 50% deposit per person is required to confirm all bookings with the remaining balance due on the day.
All pre orders must be placed before 1st December 2025 with any dietary requirements clearly stated.
All communication regarding your party is to be made via email info@roseandcrownfarrington.co.uk
Please note, a discretionary 12.5% service charge will be added to all Christmas Day bookings.