

FESTIVE PARTY MENU

Monday 24th November - Wednesday 24th December

2 courses **£32.95** | 3 courses **£39.95**

STARTERS

Curried cauliflower soup with miso oil & crispy leeks (pbo/gfo)
Rabbit & hazelnut terrine, apple & pear chutney, toasted crostini (gfo)
Smoked chalk trout dill fishcake, parsley hollandaise & an organic poached egg (gf)
King oyster mushroom 'scallops' & a ponzu soy dressing (gf/pb)

MAINS

Roast crown of turkey with garlic & thyme roast potatoes, charred sprouts, maple braised carrots & parsnips, pigs in blankets, bread sauce & a rich gravy (gfo)
12-hour slow cooked feather blade of beef with creamy sage mash, braised red cabbage & red wine jus (gf) *
Pan fried cured cod loin with a cannelloni & chorizo cassoulet, crispy kale & dill oil (gf)
Pumpkin gnocchi with roasted heritage beetroot, creamy sage butter sauce & toasted pine nuts (v/pbo)

DESSERTS

Rum baba, caramelised banana, toasted pecans & vanilla ice cream
Speculoos Bramley apple crumble tart served with vanilla creme anglais (gf)
Dark chocolate fondant with blackcurrant sorbet (pb)
Christmas pudding, brandy custard & cranberries
Cheddar & blue cheeseboard, quince jelly, grapes & crackers *

TO FOLLOW

Mince pies

COMPLIMENTARY BUBBLES FOR ALL FESTIVE PARTY BOOKINGS ON
MONDAY - WEDNESDAYS FROM NOV 24TH UNTIL DEC 17TH

*£4 supplement

(v) vegetarian (pb) plant based (gf) gluten free

A £10 deposit per person is required to confirm all bookings | Please note, a discretionary 12.5% service charge will be added to all parties | One complimentary glass of house bubbles per guest on arrival when redeeming festive offer

All pre orders must be placed seven days before your party with any dietary requirements stated

All communication regarding your party is to be made via email at info@roseandcrownfarrington.co.uk