

# Party Menu

AVAILABLE FROM  
29TH NOV – 24TH DEC

PARTY MENU NOT AVAILABLE ON SUNDAYS

## STARTERS

HOMEMADE ROASTED PLUM AND ROMANO TOMATO CREAMY CAPPUCCINO SOUP – Served with mature cheddar cheese on toast (V)

HAM HOCK TERRINE – Slow cooked British ham hock, pressed into a terrine mould & wrapped in streaky bacon, served with homemade piccalilli & garlic herb crostini's

CRISPY DUCK SPRING ROLLS – Served with cucumber, spring onions and hoisin dipping sauce

SMOKED SALMON – With a quenelle of brown crab meat, pickled cucumber and fresh chicory topped with flakes of fresh white crab meat. Served with our bakers brown bread & butter

VEGAN GOAT'S CHEESE, PUMPKIN AND FIG TART – Served with a fig chutney, watercress salad and a sesame seed dressing (VE)

## MAINS

TRADITIONAL LOCAL ROAST TURKEY – Served with roast potatoes, sage and onion stuffing, pigs in blankets, bread sauce, cranberry sauce, a sage and onion Yorkshire pudding and gravy

CRISPY CONFIT DUCK LEG – Slow cooked duck leg served with a creamy celeriac puree, a rich cranberry & five spice jus, crispy potato and a garlic & thyme terrine

BLADE OF BRITISH BEEF SLOWLY COOKED FOR 3 HOURS – Served with a creamy mash potato and rich red wine & Guinness gravy

PAN FRIED CRISPY SEA BASS – Served with parsley butter and lemon & herb crushed potatoes

HOMEMADE NUT ROAST - Made with hazelnuts, walnuts, pecans, chestnuts, smoky mushrooms, potatoes and parsnips, served with roast potatoes, vegan Yorkshire pudding and a rich red wine gravy (VE)

ALL MAINS ARE SERVED WITH BRUSSEL SPROUTS, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, CAULIFLOWER CHEESE AND HONEY ROASTED PARSNIPS

## DESSERTS

TRADITIONAL HANDMADE CHRISTMAS PUDDING  
Served with brandy sauce and brandy butter

UPSIDE DOWN APPLE CAKE – Served with Calvados cream and Madagascan vanilla ice cream

SALTED CARAMEL, HAZELNUT AND DARK CHOCOLATE TART  
Served with caramel sauce, honeycomb pieces and vegan cream (VE)

CREAMY LEMON POSSET – Served with homemade Madagascan vanilla shortbread & sweet raspberry coulis

SELECTION OF CHEESES – Served with celery, grapes, chutney and a cracker selection (Additional supplement £5)

A SELECTION OF TEAS & COFFEES ARE AVAILABLE BUT ARE NOT INCLUDED

The  
**ROSE & CROWN**  
GREEN STREET GREEN

CHRISTMAS



## PRICING & OPTIONS

**2 COURSES** £26.<sup>95</sup>  
AVAILABLE: MON - THUR  
(LUNCH & DINNER) PER PERSON

**3 COURSES** £33.<sup>95</sup>  
AVAILABLE: MON - THUR  
(LUNCH & DINNER) PER PERSON

**3 COURSES** £38.<sup>95</sup>  
FRIDAY'S & SATURDAY'S  
(LUNCH & DINNER) PER PERSON

All pre ordered (irrespective of party size)

## DEPOSITS

We require a £10 per head deposit at the time of booking to secure your table, with a pre-order being made 10 days in advance. A discretionary 10% service charge will be added to your bill.

Please Note: Our T&C's have been updated and may differ from the printed menus

**TO BOOK**  
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