



CHRISTMAS

menu



STARTERS

Caramelised Red Onion & Butternut Squash Soup - warm petit pan & whipped herb butter (Veo, gfo)

Prawn Cocktail - crisp gem lettuce, Marie Rose sauce, malted bread & butter (gfo)

Ham Hock Terrine - spiced fig chutney and crackers

Baked Camembert - infused with black garlic, served with tomato focaccia and caramelised onion relish (gfo)

DESSERTS

Nanna Ruth's Homemade Matured Figgy Pudding -spiced orange crème anglaise (gfo, veo)

Decadent Dark Chocolate and Madeira Melt in the middle Pudding - with vanilla ice cream (v)

Spiced Poached Pear in Mulled Wine - vanilla whipped cream cheese & pumpkin seed brittle, (v, veo)

Artisan British Cheese Selection - Fig jelly, crackers & candied walnuts. **£3.00 supplement**

MAIN COURSES

Turkey Ballotine - cranberry & chestnut stuffing, pig in blanket, goose fat roast potatoes, chantenay carrots, buttered sprouts with pancetta, yorkshire pudding & rich red wine gravy (gfo)

Dry-aged Roast Sirloin of Beef - pig in blanket, goose fat roast potatoes, chantenay carrots, buttered sprouts with pancetta, yorkshire pudding & rich red wine gravy (gfo)

Pan-Seared Seabass fillet - prosecco beurre blanc, saffron infused new potatoes and tenderstem broccoli (gf)

Porcini & Chestnut Wellington - madeira jus, truffle mash and chantenay carrots (v,veo)

Bacon & Brie Burger - cranberry sauce, fries and festive slaw (gfo)

TO FINISH

Handmade Mince pies - Brandy sauce, accompanied by freshly brewed coffee or tea (gfo, v, veo) **£3.00 supplement**

2 COURSES £27.95

3 COURSES £33.95

£10 PER PERSON REQUIRED UPON BOOKING

Call 0117 3293181, pop in to the pub or email reservations@roseandcrownpucklechurch.com to book your table.

Pre orders are required for all bookings.

