

## CHRISTMAS AT THE ROSE & CROWN

December 1<sup>st</sup> – December 24<sup>th</sup>

### TO START

Duck Liver Parfait & Port - *truffle brioche, house marmalade*

Truffled Devilled Eggs - *smoked paprika (v)*

Beetroot & Goat's Cheese Arancini - *spiced beetroot ketchup (v)*

Cured Chalk Stream Trout - *cucumber, yuzu, radish, dill (gf)*

### MAIN COURSE

Smoked Bacon Wrapped Turkey Crown  
*Cranberry, caramelised onion & sage stuffing, turkey sauce*

*Slow Red Wine Braised Brisket of Beef*  
*Fresh horseradish, sage dumplings, braising jus*

### SIDES

*Honey & thyme roasted parsnips and carrots*  
*Beef fat roasted potatoes*  
*Grilled brussels sprouts, bacon lardons*  
*Yorkshire Pudding*  
*Spiced red wine braised red cabbage*

### PUDDING

Baked Alaska (v)  
*Christmas pudding cake, meringue, burnt brandy & vanilla ice cream*

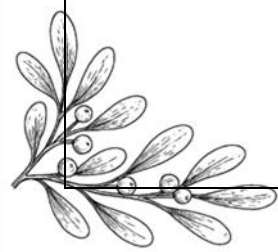
Pear Tart (vg)  
*British conference pears, Calvados cream & cinnamon ice cream*

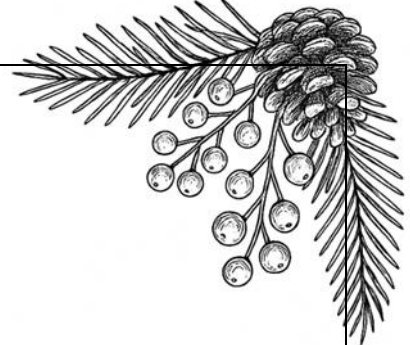
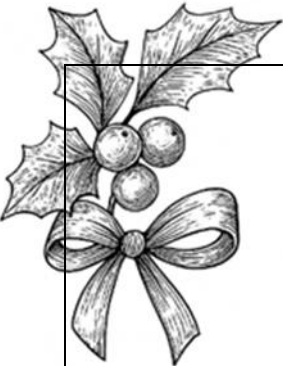
*All dishes will be served family style. Please inform us of any dietary requirements for any guests at the time of booking, via email: [contact@roseandcrownclapham.com](mailto:contact@roseandcrownclapham.com)*

*This menu is priced at:*

*£40 per head for 2 courses*

*£50 per head for 3 courses*





CHRISTMAS AT THE ROSE & CROWN  
VEGETARIAN & VEGAN MENU  
December 1<sup>st</sup> – December 24<sup>th</sup>

TO START

Watercress Hummus – *house pickles & house made flat bread (vg)*

Beetroot & Goats Cheese Arancini - *spiced beetroot ketchup (v)*

Aubergine Baba Ghanoush – *crumpet pickled lemon, roasted chickpea (v)*

Truffled devilled eggs - *sweet paprika (v)*

MAIN COURSE

Pithivier of wild mushrooms  
*Cranberry, caramelised onion & apple cider sauce*

*Tomato & basil courgette sausage rolls*  
*Spiced aioli*

SIDES

*Maple & thyme roasted parsnips and carrots*  
*Garlic & Rosemary roasted potatoes*  
*Grilled brussels sprouts, thyme & garlic croutons*  
*Yorkshire Pudding*  
*Spiced red wine braised red cabbage*

PUDDING

Baked Alaska (v)  
*Christmas pudding cake, meringue, burnt brandy & vanilla ice cream*

Pear Tart (vg)  
*British conference pears, Calvados cream & cinnamon ice cream*

*All dishes will be served family style. Please inform us of any dietary requirements for any guests at the time of booking, via email: [contact@roseandcrownclapham.com](mailto:contact@roseandcrownclapham.com)*

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