

CHRISTMAS AT THE ROSE & CROWN CLAPHAM

Our Festive Menus will run from 30th November – 30th December 2026



Festive Brunch Menu will be served from 10am-4pm Monday – Saturday and from 10am-12pm on Sundays

Festive Dinner Menu will be served from 4pm -9pm Monday – Saturday

Festive Sunday Menu – will be served from 12pm – 9pm on Sundays

ON ARRIVAL

Rosemary Home Made Focaccia – *Chefs Butter*

FIRST COURSE

Cauliflower Velouté - *Black Truffle, Nori, Hazelnut served with a Warm Milk Bread Roll* (Vg)(Gf)

Beef Short Rib Croquette - *Pickled Onion, Watercress, Beef Jus*

Traditional Smoked Salmon– *Caper, Lemon, Parsley, Horseradish, Shallot*

Twice Baked Montgomery Cheddar Cheese Souffle – *Caramelised Onion Puree, Celery, Walnut* (V)

Kedzlie Farm Beef Fillet Tartare – *Smoked Egg Yolk, Truffle & Rosemary Crisps*

MAIN COURSE

Traditional Roast Norfolk Turkey - *Pork & Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussel Sprouts* (GF)

Roast Lion of Wild British Venison - *Caramelised Swede, Pickled Blackberry, Purple Kale, Venison Hotpot*

Wood land Mushroom Pithivier – *Celeriac, King Oyster Mushroom, Pickled Walnut Ketchup Mushroom & Thyme Jus* (Vg)

Sirloin of Kedzlie Farm Beef – *Smoked Potato, Girolle Mushrooms, Sprout Tops, Bourguignon Sauce* (Gf)

Pan Roast Stone Bass Fillet – *Mussel, King Prawn, Fennel, Dill, Saffron Potatoes, Shellfish Bisque*

ADDITIONAL SIDES £5 EACH

Truffled Potato Puree (Gf)(V) Honey Glazed Roots (Gf)(V) Pigs in Blankets
Rosemary Roast Potatoes (GF) Brussel Sprouts (Gf)(Vg)

PUDDING

Ginger Sticky Toffee Pudding – *Brandy Clotted Cream, Butterscotch Sauce* (V)

Salted Caramel Custard Tart - *Brandy Clotted Cream, Blackberry*

Dark Chocolate Delice - *Hazelnut, Malt, Vegan Vanilla Bean Ice cream* (Gf)(Vg)

A selection of 3 British Cheeses, Quince, Grapes & Oat Biscuits (£12 supp)

Please Ask For Today's Cheeses

FESTIVE DINNER MENU

2 Courses - £42 3 Courses - £52



ON ARRIVAL

Rosemary Home Made Focaccia – *Chefs Butter*

FIRST COURSE

Cauliflower Velouté - *Black Truffle, Nori, Hazelnut served with a Warm Milk Bread Roll* (Vg)(GF)

Beef Short Rib Croquette - *Pickled Onion, Watercress, Beef Jus*

Traditional Smoked Salmon – *Caper, Lemon, Parsley, Horseradish, Shallot* (GF)

Duck & Chicken Liver Parfait – *Toasted Butter Brioche, Spiced Apple Chutney*

Kedzlie Farm Beef Fillet Tartare – *Smoked Egg Yolk, Truffle & Rosemary Crisps*

MAIN COURSE

Traditional Roast Norfolk Turkey - *Pork & Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussel Sprouts, Chestnuts & Lardons* (GF)

Roast Kedzlie Beef - *Pork & Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussel Sprouts, Chestnuts & Lardons* (GF)

Wood land Mushroom Pithivier – *Celeriac, King Oyster Mushroom, Pickled Walnut Ketchup Mushroom & Thyme Jus* (Vg)

Maple Glazed Gammon - *Pork & Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussel Sprouts, Chestnuts & Lardons* (GF)

ADDITIONAL SIDES £5 EACH

Truffled Potato Puree (GF)(V) Honey Glazed Roots (GF)(V) Pigs in Blankets

Rosemary Roast Potatoes (GF) Brussel Sprouts (GF)(Vg)

PUDDING

Ginger Sticky Toffee Pudding – *Brandy Clotted Cream, Butterscotch Sauce* (V)

Salted Caramel Custard Tart - *Brandy Clotted Cream, Blackberry*

Dark Chocolate Delice - *Hazelnut, Malt, Vegan Vanilla Bean Ice cream* (Gf)(Vg)

A selection of 3 British Cheeses, Quince, Grapes & Oat Biscuits (£12 supp)

Please Ask For Today's Cheeses

FESTIVE SUNDAY MENU

2 Courses - £42 3 Courses £52

