NEW YEARS EVE AT THE ROSE & CROWN

December 31st

ON ARRIVAL

NV Grand Reserve Brut, Sophie Baron - Champagne, France

TO START

Slow Braised Pigs Cheek (gf)

Apple and Potato Puree, Cider Sauce, Crispy Crackling

Beetroot & Goats Cheese (v)

Red, Golden & Candied beetroots, Goats Cheese Mousse, Beetroot Ketchup, Rye Crisp, Sherry Vinegar Dressing

MAIN COURSE

Fillet of Beef & Slow Braised Osso Bucco

Celeriac Fondant, Wild Mushrooms, Spinach, Port sauce

Pumpkin Gnocchi (v)

Pumpkin gnocchi, Roasted Savoy Cabbage, Sauteed Pumpkin, Sage Leaves, Hazelnut Brown Butter

PUDDING

Cherry Parfait (v)

Chocolate Financier, Drunk Cherries, Vanilla Ice Cream, Chocolate Cremeaux

Classic Cheeseboard (v)

Gorgonzola, fried Camembert, honey & almond glazed goats' cheese, fig and sultana crackers, pear chutney & grapes

Please inform us of any dietary requirements for any guests at the time of booking, via email: contact@roseandcrownclapham.com. This menu is priced at £75 per head for 3 courses and welcome champagne