



# 3 COURSE MENU

Served Between 1st - 24 December



1 COURSE £16.95 | 2 COURSE £22.95 | 3 COURSE £26.95

## STARTER

### Tomato & Roasted Red Pepper Soup

*A take on an Italian soup, using local produce, fragrant basil served with a pesto croute and artisan bread  
(VGN, GF, VG)*

### Thai Style Cod and Prawn Fishcakes

*A blend of succulent cod, prawns, potato & subtle Thai spices with chilli flakes and parsley served with a sweet chilli & lime dressing  
(GF)*

### Duck Orange Parfait

*Blended with a orange & cognac liqueur served with a red onion chutney and melba toast (GF - OPT)*

### Sautéed Wild Mushrooms in a Garlic Cream Sauce

*Sautéed wild mushrooms in a garlic & brandy (VE)*

## MAIN COURSE

### Slow Roasted Belly Pork

*Slow roasted belly pork, served on a bed of mashed potatoes, red cabbage and apple, seasoned vegetables and jus  
(GF-OPT)*

### Roast Turkey

*Hand carved succulent turkey served with roast potatoes, seasonal vegetables, pigs in blankets, rustic Yorkshire pudding, gravy and cranberry sauce  
(GF-OPT)*

### Pan Seared Sea Bass

*Pan seared sea bass served on a bed of asparagus and broad bean risotto  
(GF-OPT)*

### Carrot Wellington with Spiced Marmalade

*Carrots, mushrooms, spinach and sunflower seeds with a carrot, ginger and orange marmalade wrapped in a puff pastry case served with tender stem broccoli and new potatoes  
(VGN - VE)*

## DESSERTS

### Rich Chocolate and Raspberry Tears

*Handmade dessert of smooth Belgium chocolate truffle set on a sponge base, studded with whole raspberries and piped chocolate crème  
Decorated with a chocolate scroll*

### Mini Christmas Pudding

*A moist Christmas pudding with juicy sultanas, cider & rum served with brandy sauce (VGN)*

### Crème Brulée

*Smooth custard treat, paired with the crackly, crunchy, caramelized sugar on top served with raspberries and shortbread rounds*

## EXTRA

*Add a bowl of Pigs in Blankets or Roast Potatoes to share for only £3.95*

*Add that extra sparkle to your Christmas meal with a bottle of Prosecco for £14.95*

Pre-order form on reverse  
for all bookings

NAME:

CONTACT NR:

BOOKING DATE:

BOOKING TIME:

**GUEST NAME**

	STARTERS				MAIN COURSE				DESSERTS			EXTRA
	Tomato & Roasted Red Pepper Soup	Thai Style Cod & Prawn Fishcakes	Duck Orange Parfait	Sautéed Wild Mushrooms in a Garlic Cream Sauce	Slow Roasted Belly Pork	Roast Turkey	Pan Seared Sea Bass	Carrot Wellington with Spiced Marmalade	Rich Chocolate and Raspberry Tears	Mini Christmas Pudding	Crème Brûlée	<p><b>Add a bowl of Pigs in Blankets or Roast Potatoes to share for only £3.95 each.</b></p> <p><b>Indicate how</b></p> <p>Pigs in blankets <input type="checkbox"/></p> <p>Roast potatoes <input type="checkbox"/></p> <p><b>Add a sparkle to your meal - only £14.95 for a bottle of Prosecco.</b></p> <p>Bottle of Prosecco <input type="checkbox"/></p>
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Please let us know if you have an allergy, intolerance or any special dietary requirements when placing your pre-order:

£10 per head non-refundable deposit, payable upon booking conformation, balance settled on the day. Please submit pre-orders 7 days prior to your booking.  
Return your form to [roseandcrownsevernstoke@gmail.com](mailto:roseandcrownsevernstoke@gmail.com)