

THE ROZEL

— PUB & DINING —

CHRISTMAS DAY LUNCH

STARTERS

SEARED SCALLOPS, BUTTERNUT SQUASH PURÉE, CRISPY PROSCIUTTO CRUDO, CAPER BEURRE NOISETTE, LEMON BALM

TWICE-BAKED CHEESE SOUFFLÉ, TRIPLE CHEESE SAUCE

PEAR & WALNUT SALAD, ROASTED PEAR, CANDIED WALNUTS, BLUE CHEESE CRUMBLE, BABY LEAVES, BALSAMIC REDUCTION

DUCK LIVER PARFAIT, SPICED APPLE CHUTNEY, TOASTED BRIOCHE, CANDIED WALNUTS

LOBSTER BISQUE – COGNAC CREAM, TARRAGON OIL, PARMESAN CRISP
OR
BUTTERNUT SQUASH SOUP – PUMPKIN SOUP, PARMESAN CRISP

MAINS

TRADITIONAL ROAST TURKEY, SAGE & CHESTNUT STUFFING, PIGS IN BLANKETS, ROAST POTATOES, SEASONAL VEGETABLES, BREAD SAUCE & GRAVY

FILLET OF BEEF WELLINGTON, CONFIT JERSEY ROYALS, BABY VEGETABLES, RED WINE JUS

WINTER GARDEN NUT ROAST, ROASTED SQUASH, HERB RICE, GARLIC & MUSHROOM VELOUTÉ (VEGAN OPTION AVAILABLE)

ROAST SALMON FILLET, CHAMPAGNE BEURRE BLANC, BUTTERED GREENS, JERSEY ROYALS

DESSERT

CHRISTMAS PUDDING, BRANDY CRÈME ANGLAISE

APPLE STRUDEL – SPICED APPLES, SULTANAS, CINNAMON, RUM & RAISIN ICE CREAM

CHOCOLATE DELICE, ENROBED MOUSSE, WHIPPED GANACHE, COCOA TUILE

STILTON CHEESE, SPICED APPLE CHUTNEY, WALNUTS, GRAPES, ARTISAN CRACKERS

£79.95 PER PERSON (CHILD UNDER 12 50% / UNDER 4 EAT FREE)

A DEPOSIT OF £25 PER ADULT IS REQUIRED TO SECURE BOOKINGS &
A FINAL PRE-ORDER WILL BE REQUIRED AT LEAST 7 DAYS IN ADVANCE.



Allergens

IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES PLEASE SCAN THE QR ABOVE FOR ALLERGENS IN YOUR MEAL BEFORE PLACING YOUR ORDER.
DISHES MAY CONTAIN NUT/NUT DERIVATIVES. FISH DISHES MAY CONTAIN BONES.

PLEASE NOTE THAT WE WILL ADD A 10% OPTIONAL SERVICE CHARGE TO ALL PARTIES. 100% OF WHICH WILL BE SHARED WITH ALL THE TEAM.