

THE ROZEL

— PUB & DINING —

CHRISTMAS PARTY MENU

STARTERS

ROASTED BUTTERNUT SQUASH SOUP, SAGE OIL, CHUNKY BREAD

CHICKEN LIVER PARFAIT, CRANBERRY CHUTNEY, TOASTED BRIOCHE

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

SMOKED SALMON ROULADE, LEMON CRÈME FRAÎCHE, PICKLED CUCUMBER

MAINS

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

BRAISED FEATHERBLADE OF BEEF, RED WINE JUS, MASH, GLAZED ROOTS

PAN-ROASTED SALMON, WHITE WINE & HERB CREAM, BUTTERED GREENS,
JERSEY ROYALS

WILD MUSHROOM & SPINACH WELLINGTON, GARLIC VELOUTÉ,
SEASONAL VEGETABLES (VEGAN OPTION ALSO AVAILABLE)

DESSERT

CHRISTMAS PUDDING, BRANDY CRÈME ANGLAISE

RASPBERRY TART, CRÈME PÂTISSIÈRE

CHOCOLATE BROWNIE, WARM CHOCOLATE SAUCE, VANILLA ICE CREAM

STILTON CHEESE, SPICED APPLE CHUTNEY, GRAPES, ARTISAN CRACKERS

£36.95 PER PERSON

**A DEPOSIT OF £10 PER PERSON 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 ASK ABOUT THE INGREDIENTS 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.