The Rozel
PUB & DINING

Christmas Day Lunch

£65 per person + 10% service charge

A Festive Welcome

Atlantic Smoked Salmon & Crayfish Royale
Avocado, piquillo peppers, brandy Marie Rose DF GF

Winter Countryside Terrine
Confit chicken and ham hock terrine, chicken crackling, pickles, toast DF *GF

Beetroot & Rosemary Hummus
Walnuts, feta, dill, grilled flatbread v *GF

Winter Orchard Velouté
Squash, cider and chestnut soup, sourdough, baked apple butter ve DF *GF

The Christmas Feast

Traditional Roast English Turkey
Roast English turkey, pork and chestnut stuffing, pigs in blankets, cranberry sauce. Served with roast potatoes, seasonal vegetables and rich gravy. *GF

Roasted Sirloin of Beef
Yorkshire pudding, parsley and shallot crumbed carrot, horseradish. Served with roast potatoes, seasonal vegetables and rich gravy. *GF

Tray-baked Lemon Sole
Green vegetables, baby potatoes, brown shrimp, lobster peppercorn sauce GF

Winter Woodland Risotto
Roasted squash and beetroot risotto, kale crisps, horseradish, toasted seeds ve DF GF

A Merry Finale

Traditional Christmas Pudding
Brandy custard, redcurrants

Apple, Blackberry & Almond Crumble
Vanilla custard v GF

Warm Chocolate Fondant
Jersey vanilla ice cream, popcorn shards v GF

British Artisan Cheese Selection
Caramelised onion chutney, grapes, celery, crackers v

Christmas Traditions

Warm Traditional Mince Pie
Clotted cream

v Vegetarian · ve Vegan · DF Dairy free · GF Gluten free
* Available with adjustments — please ask your server.

Please advise your server of any allergies or intolerances before ordering.
A 10% discretionary service charge will be applied to all accounts.