The Rozel
PUB & DINING

The Rozel Festive Experience

2 Courses £29 | 3 Courses £35

A Festive Welcome

Cocktail Atlantic Prawn
Marie Rose, avocado, piquillo peppers GF

Beetroot & Rosemary Hummus
Walnuts, feta, dill, grilled flatbread ve

Duck Liver Parfait
Ale chutney, pickled carrots, brioche

Panko Breaded Brie
Cranberry sauce, beetroot purée, baby watercress v

The Festive Feast

Roast Free-Range Turkey
Pork & chestnut stuffing, pigs in blankets, cranberry sauce. Served with duck fat roast potatoes, seasonal vegetables & rich gravy.

8oz Sirloin Steak · £3 supplement
Garlic & herb butter, roast mushroom, pub chips, watercress & radish salad GF

Jersey Seabass
Green vegetables, potato gnocchi, lobster peppercorn sauce

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

Festive Extras

Pork & Chestnut Stuffing	£4	**Glazed Pigs in Blankets** GF	£6
Duck Fat Roast Jersey Potatoes DF GF	£5	**Truffle Parmesan Fries** v GF	£6

A Merry Finale

Traditional Christmas Pudding
Brandy custard

Bramley Apple, Blackberry & Almond Crumble
Vanilla custard v GF

Classic Sticky Toffee Pudding
Rum & raisin ice cream GF

Warm Mince Pie
Jersey 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.