

FESTIVE MENU

2 COURSES £33.95 OR 3 COURSES £37.95
FROM 29TH NOVEMBER UNTIL 24TH DECEMBER

TO GET STARTED

Bread selection (Serves 2) served with olive oil balsamic vinegar, hummus and pesto oil (v) (n)	8.45	Garlic bread (v) (vg) Add cheese (v)	4.95 1.45
Marinated house olives (v) (vg) (gf)	4.95	Pigs in blankets	5.45

Why not start your Festive Meal with a glass of either Mulled Wine for £7.95 or Mulled Cider for £6.95

STARTERS

Roasted tomato soup drizzled with basil oil served with crusty baguette (v) (vg) (gf*)		Bang bang chicken in a sweet chilli & sriracha sauce	
Breaded whitebait served with homemade tartare sauce		Salt & pepper calamari served with sweet chilli sauce	
Prawn cocktail with Rose & Crown marie rose sauce, crisp iceberg lettuce, tomato and cucumber served with granary bread (gf*)		Coated halloumi fries served with tomato chutney (v) (gf)	
Potted chicken liver pate served with a caramelised red onion chutney, toasted ciabatta and a rocket & olive salad (gf*)		Tempura soft shell crab served on an Asian slaw with crispy seaweed and a hot & sour dressing	<u>Supplement</u> 3.95
Tempura mushrooms served with garlic aioli (v) (vg)		Deep fried wedge of breaded brie with cranberry sauce (v)	

MAINS

Christmas Dinner

Roasted breast of turkey and all the trimmings - served with garlic & herb roast potatoes, sausage & onion stuffing, pigs in blankets, yorkshire pudding, seasonal vegetables and our rich beef & red wine gravy

Roasted butternut crumble filled with festive spiced vegetables served with garlic & herb roasted potatoes, yorkshire pudding, seasonal vegetables and red wine gravy (v) (gf*)

Homemade meat pie of the day topped with shortcrust pastry served with seasonal vegetables, rich beef & red wine gravy and your choice of chips or buttered mashed potatoes - NOT AVAILABLE SUNDAYS

Rose & Crown beer battered fresh fish served with chips, homemade tartare sauce and your choice of mushy or garden peas
Add a Wally | 1.95

Chargrilled double 4oz beef burger served in a brioche bun with mature cheddar cheese, tomato chutney, rocket, beef tomato and red onion with skin on fries and slaw (gf*)
Upgrade to sweet potato fries Supplement 2.45

Chargrilled chicken breast burger served in a brioche bun with mature cheddar cheese, tomato chutney, rocket, beef tomato and red onion with skin on fries and slaw (gf*)
Upgrade to sweet potato fries Supplement 2.45

Add to your burger: Patty/Breast (gf) | 5.45 Smoked streaky bacon (gf) | 1.95
Jalapeños (v) (vg) (gf) | .95 Halloumi (v) (gf) | 4.45 Hash browns (v) (vg) (gf) | 1.95

Trio of cumberland sausages served on buttered mashed potatoes with caramelised red onions, rich beef & red wine gravy and garden peas

Hunters Chicken - chargrilled chicken breast, BBQ sauce, smoked streaky bacon topped with mature cheddar cheese served with skin on fries and slaw (gf)
Upgrade to sweet potato fries Supplement 2.45

8oz Sirloin steak cooked to your liking served with garlic & parsley butter, chips, grilled mushroom and roasted vine cherry tomatoes (gf)
Upgrade to sweet potato fries Supplement 6.45
Supplement 2.45

Add one side of your choice: Rich beef & red wine gravy (gf) | Peppercorn sauce (gf) |
Seasonal vegetables (v) (gf) | Rose & Crown house salad (v) (vg) (gf)

Pan fried salmon fillet served on a bed of vegetables and teriyaki egg noodles garnished with crispy rocket

Pan fried calves liver and crispy smoked streaky bacon served on buttered mashed potatoes with our rich beef & red wine gravy and crispy onions

Mediterranean vegetable tagliatelle with sun blushed tomatoes, red onion, peppers, capers, olives and courgettes served with garlic bread (v)
Add Chargrilled breast of chicken or Whole tiger prawns in garlic butter

Grilled goats cheese and beetroot salad with spiced walnuts (v) (gf) (n)

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ROASTS

Available Sundays ONLY

All our roasts are served with garlic & herb roast potatoes, seasonal vegetables, yorkshire pudding and as much rich beef & red wine gravy as you like (meat roasts are served with stuffing)

Roast sirloin of beef (gf*)

Roast meat of the week (gf*) - please ask for more details

Trio of roast (gf*) (all 3 meats)

SUPPLEMENT

3.95

Vegetarian roast served with red wine gravy (v) (vg*) (gf*) (Vegan option also available on request) – please ask for more details

SIDE DISHES

Rich beef & red wine gravy (gf)

3.45

Beer battered onion rings (v) (vg)

4.45

Peppercorn sauce (gf)

3.45

Grilled mushrooms (v) (gf)

3.95

Skin on fries (v) (vg) (gf)

3.95

Rose & Crown house salad (v) (vg) (gf)

4.95

Chips (v) (vg) (gf)

3.95

Seasonal vegetables (v) (vg) (gf)

4.95

Cheesy chips (v) (gf)

4.95

Slaw (v) (gf)

3.95

Sweet potato fries (v) (vg) (gf)

4.95

Yorkshire pudding (v)

1.45

DESSERTS

Christmas pudding served with your choice of hot brandy sauce or custard

Homemade cheesecake of the day served with vanilla ice cream (v)

Traditional festive yule log served with winter fruit and your choice of fresh cream or ice cream (v)

Seasonal fruit crumble served with your choice of custard or vanilla ice cream (v)

Vegan crumble available on request served with vegan ice cream (vg)

Sticky toffee pudding served hot with your choice of custard or vanilla ice cream (v)

Trio of ice creams or sorbets served with a wafer (v) (vg*) (gf*)

HOT DRINKS

Espresso

2.45

Luxury hot chocolate topped with whipped cream and marshmallows

3.45

Double espresso

3.25

Americano

3.25

Pot of tea

3.45

Latte

3.25

Choose from:

Cappuccino

3.25

English Breakfast | Decaffeinated | Earl Grey

Flat white

3.25

Peppermint | Camomile | Green | Fruit Teas

Mocha

3.45

All of our coffees can come decaffeinated, please just ask.
Other coffees are available on request.

Add an extra shot of coffee

1.25

JOIN US FRIDAYS AND SATURDAYS AND ENJOY OUR CHEF'S SELECTION OF SPECIALS

PLEASE ALSO SEE OUR WEBSITE FOR UPCOMING EVENTS

WWW.THEROSEANDCROWNBRENTWOOD.CO.UK

(v) vegetarian - (vg) vegan - (vg*) vegan option available on request - (gf) gluten free - (gf*) gluten free available on request - (n) nuts

Not all ingredients in recipes are clearly identified on the menu – some dishes may contain traces of Nuts.

We care for your well-being and customers with food allergies are asked to discuss their needs with the shift leader who will be happy to talk to the Chefs and advise on appropriate menu choices if required.