

FESTIVE MENU

FROM 28TH NOVEMBER UNTIL 31ST DECEMBER

TO GET STARTED

Selection of Artisan Breads to share served with Olive Oil & Aged Balsamic Vinegar, Red Pepper Hummus and Basil Pesto oil (v, n)	8.45	Cajun Spiced Pork Crackling – with Smoked Paprika and Maldon Sea Salt (gf)	2.75
Marinated House Olives infused with a Herb Olive Oil (v, vg, gf)	4.95	Garlic & Oregano Toasted Baguette (v, vg)	4.95
		Add Molten Cheese (v)	1.45

Why not start your Festive Meal with a glass of Mulled Wine for £6.95

STARTERS

Slow Roasted Tomato & Basil Soup drizzled with Basil Oil and served with Crusty Baguette (v, vg, gf*)	Pulled Ham Hock with Pistachio served on Ciabatta with Pickled Cauliflower and Piccalilli Gel (n)
Prawn & Smoked Salmon Cocktail served with Malted Bread, Cucumber, Avocado Purée & Crispy Capers	Deep Fried Breaded Brie served with Cranberry Sauce (v)
Wild Mushroom Rarebit Crostini served with Rarebit Sauce, Pickled Wild Mushrooms and Mixed Leaves (vg)	Smoked Duck Breast Salad served with an Orange & Pomegranate Citrus Dressing (gf)
Turkey & Bacon Croquettes served with Cranberry Purée	King Prawns in a Chorizo Garlic Butter served with Crusty Baguette (gf*)

MAINS

Traditional Christmas Dinner

Roast Turkey Breast with all the trimmings served with **Garlic & Herb Roast Potatoes**, **Chestnut & Cranberry Stuffing**, **Pig in Blanket**, **Yorkshire Pudding**, **Seasonal Vegetables** and our rich **Beef & Red Wine Jus** (n)

Caramelised Onion & Beetroot Tart Tatin served with **Garlic & Herb Roast Potatoes**, **Chestnut & Cranberry Stuffing**, **Yorkshire Pudding**, **Seasonal Vegetables** and **Red Wine Jus** (v, vg* n)

Roasted Chicken Supreme served with Dauphinoise Potatoes, Diane Sauce and Braised Cabbage & Bacon (gf)	
Belly of Pork rolled with Sage, Onion & Apricot Stuffing served with Dauphinoise Potatoes, Apple Purée and a Red Wine Jus	
28 Day Dry-Aged Chargrilled 8oz Ribeye Steak cooked to your liking served with Lemon & Parsley Butter, Thick Cut Chips, Grilled Mushroom and Roasted Vine Cherry Tomatoes (gf)	Supplement 3.95
Upgrade to Sweet Potato Fries	Supplement 2.45
Add one side of your choice: Rich Beef & Red Wine Jus (gf) Peppercorn Sauce (gf) Buttered Seasonal Vegetables (v, vg*, gf) Rose & Crown House Salad (v, vg, gf)	
Herb Crusted Salmon Fillet served on a bed of Crushed Potatoes with a Bacon & Cream Sauce (gf)	
Deconstructed Steak, Guinness & Stilton Pie topped with a Puff Pastry Crown served with Garlic & Herb Roast Potatoes, Seasonal Vegetables and our rich Beef & Red Wine Jus and your choice of either Chips or Buttered Mashed Potatoes	
Freshly Caught Beer Battered Cod Fillet served with Thick Cut Chips, Homemade Tartare Sauce, Herb & Mint Buttered Crushed Garden Peas Add a Wally 1.95	
Gourmet Festive Beef Burger - Chargrilled Double 4oz Beef Patty topped with Bacon, Brie & Cranberry served in a Brioche Bun with Rocket, Beef Tomato, Red Onion, Skin on Fries and House Slaw (gf*) Upgrade to Sweet Potato Fries	Supplement 2.45
Succulent Chargrilled Chicken Breast Burger topped with Bacon, Brie & Cranberry served in a Brioche Bun with Rocket, Beef Tomato, Red Onion, Skin on Fries and House Slaw (gf*) Upgrade to Sweet Potato Fries	Supplement 2.45
Add to your Burger: Smoked Streaky Bacon (gf) 1.95 Jalapeños (v, vg, gf) .95 Halloumi (v, gf) 4.45	

(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.

FESTIVE MENU

FROM 28TH NOVEMBER UNTIL 31ST DECEMBER

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 Jus as you like (meat roasts are served with Chestnut & Cranberry stuffing)

Sirloin of Beef (gf*, n)

Chef's Roast Meat of the Week (gf*, n) - please ask for more details

Trio of Roast (gf*, n) (all 3 meats) SUPPLEMENT 3.95

Noel Nut Roast served with Red Wine Jus (v, vg*, gf*, n) (Vegan option also available on request) – please ask for more details

SIDE DISHES

Pigs in Blankets - Smoky Bacon wrapped Sausages with a Honey Glaze	5.95	Winter Lodge Chips – Twice-Cooked, Golden and Salted (v, vg, gf)	3.95
Cauliflower Gratin - Tender Florets baked in Mature Cheddar Cream (gf)	5.45	Snow Dusted Skin on Fries (v, vg, gf)	3.95
Golden Yorkshire Puddings - Fresh from the oven, Light and Airy (v)	1.95	Sweet Potato Fries – Lightly Salted with Smoked Paprika (v, vg, gf)	4.95
Garlic & Herb Roast Potatoes - Crisp, Golden and perfectly Seasoned (v, vg, gf)	4.25	Beer Battered Onion Garlands - Sweet Onion Rings in Golden Batter	4.45
Rich Beef & Red Wine Jus - Rich, Slow-Reduced Beef Stock with Redcurrant Jelly (gf)	3.45	Crisp Winter Garden Salad - Baby Leaves with Festive Vinaigrette (v, vg, gf)	4.95
Peppercorn Sauce – a warming Pepper & Brandy Jus (gf)	3.45	Buttered Seasonal Vegetables - Winter Roots, Sprouts & Greens with Herb Butter (v, vg*, gf)	4.95
Creamy Buttered Mashed Potatoes (v, gf)	3.95	Frosted Winter Slaw - Crisp Cabbage, Carrot & Apple in a Light Dressing (v, gf)	3.95

DESSERTS

Christmas Pudding Indulgence - steamed and served with Brandy Sauce or Custard	Baileys & Chocolate Cheesecake - served with Vanilla Ice Cream (v)
Traditional Festive Yule Log - Chocolate Sponge with Winter Fruits & Cream or Ice Cream (v)	Fruit & Mulled Wine Crumble - Spiced Seasonal Fruit with Custard or Vanilla Ice Cream (v)
Sticky Toffee Pudding - Date Sponge with Toffee Sauce & Custard or Vanilla Ice Cream (v)	Vegan Fruit Crumble - served with Vanilla Ice Cream (v, vg, gf)
Velvety Dark Chocolate Brownie - served with Vanilla Ice Cream & Hot Chocolate Sauce (v)	Ice Cream or Sorbet Selection - Florentine Wafer Garnish (v, vg*, gf*)

HOT DRINKS

Espresso	2.95	Luxury Hot Chocolate topped with Whipped Cream and Marshmallows	3.95
Double Espresso	3.45	Pot of Tea	3.45
Americano	3.45	Choose from:	
Latte	3.45	English Breakfast Decaffeinated Earl Grey	
Cappuccino	3.45	Peppermint Camomile Green Fruit Teas	
Flat White	3.45		
Mocha	3.45		
Add an extra shot of Coffee			

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

JOIN US FRIDAY AND SATURDAY EVENINGS AND ENJOY OUR FESTIVE ENTERTAINMENT

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.