



THE  
ROSE & CROWN

## New Year's Eve £79.95 pp

Three courses plus a welcome drink

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### Drink

Glass of Prosecco

Green apple and lilac flavours with a persistent aftertaste.

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### Starters

Cauliflower Velouté with Truffle Oil

Served with crostini's (V) (GF\*)

Wild Mushroom Pate

Served with caramelised onion chutney, rocket and olive salad and toasted bread (V) (VE)

Chicken Satay Skewers

Satay sauce with a pepper, fennel and carrot salad (GF) (N)

Assortment of Seafood

Smoked salmon, mackerel mousse, freshwater prawns with avocado puree, rocket and cucumber salad (GF)

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### Mains

10oz Ribeye

Cooked to your liking, served with triple cooked chips, grilled mushroom, balsamic roasted cherry tomatoes and a peppercorn sauce (GF)

Pan fried fillet of Seabream on a chorizo, saffron and clam paella (GF)

Spiced Butternut Squash & Potato Pithivier

Served with roasted parsnips, parsnip puree, baby spinach and a red wine sauce (V)(VG\*)

Ballotine of Chicken filled with baby spinach, sun blushed tomatoes and mozzarella

Served with a red pepper coulis and dauphinoise potatoes (GF)

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### Sides

Chips (V) (VG) (GF) **3.95**  
Sweet Potato Fries (V) (VG) (GF) **4.95**  
Beer Battered Onion Rings (V) (VG) **4.45**

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### Desserts

Sharing trio of desserts  
Irish coffee Crème Brulée, Winter berry Eton Mess (V), Double chocolate brownie

Salted caramel apple strudel  
Served with caramel sauce and a calvados custard (V)

Medley of cheeses  
Served with a selection of crackers, chutney, celery and grapes (V) (N) (GF\*)

Pornstar martini cheesecake  
Served with a mango sorbet (V)

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### Wines

Sauvignon Blanc New Zealand  
Tropical fruits and flowering herbs synonymous with the Awarte Valley and full of great acidity that drives a mineral finish **38.95**

La Baume Languedoc Rosé France  
Expressive fruity notes with citrus hints and a well-balanced finish **35.95**

Ugalde Rioja Reserva Spain  
Big fruity flavours accompanied by smooth vanilla and toffee hints **42.95**

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

Not all ingredients in recipes are clearly identified on the menu.

We care for your wellbeing 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.