# The Rose & Crown

# Christmas Menu

## STARTERS

Roast parsnip, honey and thyme soup, warm crusty bread GFA

Deep fried brie, cranberry sauce, mixed salad V

Prawn and crayfish cocktail, Marie Rose sauce, baby gem lettuce, tomato, lemon, brown bread & butter GFA

The R&C chorizo scotch egg, sweet chilli and spring onion dressing

## MAINS

Roast Norfolk Turkey, roast potatoes, pigs in blankets, stuffing, roast carrot, parsnip, sticky red cabbage, seasonal vegetableS, Yorkshire puddings GFA

Roast topside of beef, roast potatoes, roast carrot, parsnip, sticky red cabbage, seasonal vegetables, Yorkshire puddings GFA

Panfried fillet of salmon, spring onion crushed potato cake, buttered fine beans, confit fennel, Dashi sauce GFA

Courgette, pea and mint risotto, roasted pine nut, truffle oil, parmesan crsisp

*2 courses £35/ 3 courses £42*

**Extras £5.50**

Cauliflower cheese

Pigs in blankets

Seasonal vegetables

Sprouts and bacon

## DESSERTS

The Rose & Crown Christmas pudding, brandy custard

Pear and caramel cream, brownies, lemon meringue ice cream

3 chocolate mousse, crumble dough. raspberry parfait and crunch