



ROSEBOURNE

A FRESH APPROACH



CHRISTMAS

FESTIVE THREE COURSE MEAL

26TH NOVEMBER – 21ST DECEMBER 2018

MONDAY TO FRIDAYS ONLY

SITTINGS AT 12PM AND 1.30PM

BOOKINGS ONLY

PRICE **£23.95** PER PERSON

RESERVATIONS REQUIRE A £10 DEPOSIT PER PERSON

For reservations and booking details please call
01264 771714 for Weyhill or 0118 971 2123 for Aldermaston
on Mondays to Fridays between 9am and 5pm.
Minimum notice is 48 hours prior to booking.





STARTERS

Spicy Sweet Potato & Coconut Cream Soup (V) (GFO)

Garnished with an onion & coriander bhaji and served with crusty bread and butter

Rosebourne Chicken Liver Pate (GFO)

Made with garlic, mushrooms, juniper berries and herbs and served with Tracklement's Sticky Fig Relish and toasted batch bread

Smoked Salmon in Filo (GFO)

Filled with fresh water prawns bound with a roasted red pepper cream cheese and served with seasonal leaves and a horseradish & capers dressing
(supplementary charge of £1.00)

Bruschetta of Grilled Figs, Goat's Cheese, Local Honey & Pine Nuts (V)

Toasted sour dough bread topped with creamy Hampshire goats cheese, grilled figs drizzled with local honey and toasted pine nuts



MAINS

Festive Roast Turkey

Roasted turkey breast stuffed with a home-made wild sage, red onion, chestnut and cranberries and wrapped with pancetta, served with roasted potatoes, braised red cabbage, sprouts, roasted parsnips and a carrot & swede mash, finished with our butcher's own "pigs in blankets" and a turkey jus

Salmon Fillet Filo Parcel

Fresh salmon fillet on wilted spinach wrapped in crisp filo pastry and gently baked. Served with winter greens, herbed potatoes, carrot & swede mash and a lemon & dill cream sauce and fresh samphire

Butternut Squash, Feta Cheese, Sage & Pine Nut Tart (V)

(GFO also available please specify)

Roasted squash & sage topped with crumbled feta cheese and toasted pine nuts baked in a puff pastry tart with roasted red onions. Served with winter greens, Parmentier potatoes and Tracklement's Red Onion Marmalade

Our butcher's Grilled 8oz Sirloin Steak (227g) (GF)

(supplementary charge of £3.00)

Locally sourced prime strip steak grilled and served with green peppercorn and brandy sauce, Portobello mushrooms, roasted vine tomatoes and home-style fries with winter greens





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DESSERTS

Rosebourne's Rich Christmas Pudding (GFO)

Served with brandy sauce, Pensworth's fresh pouring cream or Jude's Very Vanilla ice cream

Sticky Date & Ginger Pudding

Rosebourne's homemade pudding made with Medjool dates dark muscovado sugar and stem ginger, served with syrupy sauce and Jude's Very Vanilla ice cream or fresh creamy custard.

Rosebourne's Boozy Christmas Trifle

A rich base of light sponge steeped in cream sherry, topped with a fresh fruit compote and topped with homemade fresh custard and freshly whipped cream and finely chopped pistachios and crystallised rose petals

Cheese Board

A selection of local cheeses, crackers, breads, grapes, celery and a selection of local chutneys.

(supplementary charge of £1.00)

You can choose the cheese board as an extra course for a supplementary charge of £5.00

Choice of regular teas or coffees





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WINE LIST

Why not pre-order your wine to go with your meal? We will have it ready for you on arrival. Please ask our staff for a list or choose one of our delicious cocktails

Roseberry Gin Fizz

Our unique blend of pink gin topped with Prosecco and a dash of Rosewater syrup

Raspberry Fizz

Yarty's elderflower & raspberries cordial topped with Alessandro Gallici Prosecco

**Or why not try a warming glass of
our Mulled Pear & Cranberry Punch!**

