



ROSEBOURNE

A FRESH APPROACH

CHRISTMAS

FESTIVE THREE COURSE MEAL

22ND NOVEMBER – 17TH DECEMBER 2021

MONDAY TO FRIDAY ONLY

SITTINGS AT 12PM AND 1.30PM

BOOKINGS ONLY

PRICE **£26.95** PER PERSON

RESERVATIONS REQUIRE A £10 DEPOSIT PER PERSON

For reservations and booking
please visit our website
www.rosebourne.co.uk



PLEASE
TAKE ME
HOME



STARTERS

Sweet Roasted Parsnip & Sage Soup (GFO)

Garnished with parsnip chips and a drizzle of crème fraîche.
Served with crusty bread and butter

Rosebourne Chicken Liver Pate (GFO)

Made with garlic, mushrooms, juniper berries and herbs.
Served with Tracklement's onion marmalade and toasted local bread

Prawns & Rocket Salad (GFO)

Tossed in a lime, shallot & olive oil citronette finished with fresh pomegranate seeds

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

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

Vegan cheese available upon request

MAINS

Festive Roast Turkey (GF)

Roasted turkey breast stuffed with home-made wild sage, red onion, chestnut & 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

Oven Roasted Cod Loin with Gratin Dauphinois

Topped with a lemon & parsley crumb, sitting on sliced potatoes baked in garlic, thyme & fresh cream, buttered fine beans with a leek & samphire sauce. Served with seasonal fresh vegetables

Sweet Potato, Spinach & Feta Tart (V)

(GFO also available please specify when booking)

Roasted sweet potato, red onion & spinach topped with feta cheese and parsley. Baked in a butter pastry case and served with roasted skin on rosemary potatoes, Super food salad garnish and tomato relish

Seasonal vegetables available as an alternative on booking

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

(supplementary charge of £2.00)

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





DESSERTS

Rosebourne's Rich Christmas Pudding (GFO)

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

Warm Mulled Wine Winter Pudding

Served with a white chocolate sauce or crème fraiche

Rosebourne Black Forest Trifle

A rich chocolate sponge base steeped in Kirsch topped with a cherry compote, fresh
custard & whipped cream. Finished with chocolate vermicelli and crystallised cherries

Chocolate & Salted Nut Tart (GFO)

Served warm with a scoop of Jude's Very Vanilla Ice Cream or Clotted Cream

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 £4.95

Choice of regular teas or coffees

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

Rhubarb Gin Fizz

A combination of rhubarb gin, lemon juice, sugar syrup and topped with Prosecco

Raspberry Fizz

Elderflower & raspberry cordial topped with Alessandro Gallici Prosecco





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CHRISTMAS MEAL BOOKING FORM 2021

Bookings available Monday-Friday only. 22nd November – 17th December inclusive.

£26.95 requires £10 deposit per person.

Please use this booking form to help you gather information from your party on your choices, this will greatly help with confirming your booking with us.

Name	Parsnip Soup	Chicken Liver Pate	Prawns Salad	Grilled Figs & Cheese	Roast Turkey	Roasted Cod	Sweet Potato Tart	Sirloin Steak	Christmas Pudding	Winter Mulled Pudding	Black Forest Trifle	Choc Tart	Cheese & Biscuits	Cheese & Biscuits Extra

Name	
Postal Address	
Telephone Number	
Email Address	
Booking Date	12 noon or 1.30pm*
Number in Party	
Deposit of £10.00 per person is required at time of booking	Paid £
Any Dietary Requirements or Notes	

