
Roosters Festive Christmas Menu

The festive party menu is served in Roosters every evening from the 1st to 23rd December (Monday to Saturday) & every Lunch Wednesday to Saturday 12.00 to 14.00

Starters

Roasted Butternut Squash & Sweet Potato Soup • served with freshly baked bread

Grilled Goats Cheese • marinated peppers, olives, sun-dried tomato & balsamic glaze

Prawn, Crab & Crayfish Cocktail • served with marie rose, pea shoots & a hint of chilli

Hall Farm Chicken Liver Parfait • with onion marmalade & toasted croutes

Mains

Traditional Roast Turkey • with festive trimmings

Baked Salmon Fillet • on wilted spinach with a chive beurre blanc

Slow Braised Blade of Beef • cooked in a rich red wine & thyme sauce

Vegetable Wellington • filled with woodland mushrooms, chestnuts & roasted vegetables, served with saffron butter sauce

Desserts

Brandy Snap Basket • served with red fruit berries, vanilla mascarpone and cream

Coffee and Praline Mousse • dusted with hazelnut crumbs and grated chocolate

Classic Boozy Christmas Pudding • with rich brandy sauce

Selection of Cheeses • served with biscuits, celery & grapes

EVENINGS	(17.30 to 21.00)	2 Courses £18.95	3 Courses £22.95
LUNCH	(12.00 to 14.00)	2 Courses £12.95	3 Courses £15.00
Dinner, Bed & Breakfast for two, includes 3 courses & an overnight stay in the hotel £145			
