

Christmas Sunday Lunch Menu

Served Sunday 12noon - 3.30pm

Starters

Cajun Chicken Caesar, dressed Baby Leaves with Garlic and Herb Oil
Cream Soup of the Day
Wedges of Seasonal Melon, Winter Berries & Crème Fraîche (v)
Rosspark Vegetable Broth
Traditional Prawn Cocktail, mixed Leaf Salad and Marie Rose Sauce
Penne Pasta, Broccoli and Sundried Tomato with Garlic Cream and Grated Parmesan

Main Courses

All Served with a Selection of Festive Vegetables & Potatoes

Roast Rib Eye of Beef, Yorkshire Pudding with Onion and Tarragon Sauce
Roast Stuffed Turkey, Chipolatas and Traditional Gravy
Honey Boneless Half Roast Duck served with Orange & Redcurrant Jus
Oven Roast Salmon with Tomato & Basil Velouté
Pan Seared Chicken, Herb and Cranberry Stuffing with Rosemary Jus
Baked Ratatouille of chunky Vegetables
served in Half Roast Aubergine (ve)

Choice of Plated Dessert

Tea or Coffee with Chocolates

£27.95 per person

Children are advised to be on their best behaviour this year, as Santa is expected to be in the Hotel on **Sunday 5th, 12th & 19th December** during our Sunday Lunch Sitings! Photographs, Presents & Sunday Lunch
£12.95 per child.



R
ROSSPARK
HOTEL



Christmas 2021

Christmas Lunch Menu

Starters

Rosspark Vegetable Broth
Cajun & Lime scented Chicken, Baby Gem Leaves, Bacon Lardons
and Caesar Dressing
Prawn & Apple Cocktail with Marie Rose Sauce
and freshly baked Wheaten Bread
Wedges of Seasonal Melon, Winter Berries & Crème Fraiche (ve)
Cream Soup of the Day

Main Courses

All Served with a Selection of Festive Vegetables & Potatoes

Roast Stuffed Turkey and Ham, Chipolata's and Rich Gravy
Buttered Breast of Chicken, wrapped in Maple Cured Bacon
with Thyme and Onion Jus

Roast Ribeye of Beef, Yorkshire Pudding
with Mushroom & Pepper Cream Sauce

Herb Buttered Salmon served with Tomato & Basil Velouté

Baked Ratatouille of chunky Vegetables served in Half Roast Aubergine (ve)

Desserts

Homemade Plum Pudding with Brandy Sauce

Fresh Fruit Pavlova with Fruit Coulis

Fresh Cream filled Profiteroles with Chocolate Sauce

White Chocolate & Raspberry Cheesecake
with Fresh Cream and a Complimenting Sauce

3 Courses

£23.95 per person

2 Courses

£19.95 per person



Christmas Dinner Menu

Starters

Rosspark Vegetable Broth
Cajun and Lime scented Chicken, Baby Gem Leaves, Bacon Lardons
and Caesar Dressing
Prawn and Apple Cocktail served with Dill and Lemon Aioli
Shredded Crispy Duck, Tossed Dressed Leaves
served with Honey & Mustard Dressing
Cream Soup of the Day

Main Courses

All Served with a Selection of Festive Vegetables & Potatoes

(£7.00 surcharge for Sirloin option)

Chargrilled Sirloin with Peppercorn Sauce, Tobacco Onions
and Balsamic Tomatoes

Roast Stuffed Turkey and Ham, Chipolata's and Rich Gravy
Oven Roast Salmon served with Tomato & Basil Velouté
Buttered Breast of Chicken, wrapped in Maple Cured Bacon
with Thyme and Onion Jus

Seared Seabass with Dill Velouté & Crisp Leeks

Baked Ratatouille of chunky Vegetables served in Half Roast Aubergine (ve)

Desserts

Homemade Plum Pudding with Brandy Sauce

Fresh Fruit Pavlova with Fruit Coulis

Farmhouse Cheeses with Biscuits and Chutney

White Chocolate & Raspberry Cheesecake
with Fresh Cream and a Complimenting Sauce

£27.95 per person

(ve) vegan