



The Rosery Hotel

Christmas 2017

LUNCHEON / DINNER MENU



Starters

Scottish Smoked Salmon with a Cream, Dill & Horseradish Dressingserved on a bed of Mixed Leaves

Roasted Spicy Parsnip Soup served with Herb Croutons (V)

Mushrooms in a white Wine and Garlic Sauce (V)

Buttons Mushrooms coated in white Wine and Garlic Cream Sauce
Served on Ciabatta Toast

Duck liver parfaits with Caramelised Onion Compote and Melba Toast



Main Courses

Roast Free Range Turkey with Traditional Christmas Trimmings

Roast Sirloin of Beef with Homemade Yorkshire pudding

Salmon Fillet in a White Wine, Leek and Dill Sauce

Roasted Butternut Squash Stuffed with Feta Cheese and topped with
a Spiced Tomato Sauce (V)

All the above served with a selection of Winter Vegetables



Desserts

Christmas Pudding with Brandy Sauce

Double Chocolate Torte

Black Forest Gateaux

Traditional Sherry Trifle

Coffee and Mini Mince Pies

2 Courses £21.50 / 3 Courses £26.50 per person