

Festive

Lunch Menu

STARTER

Homemade Soup of the Day
served with fresh bread & butter.

Button Mushrooms
in port & stilton sauce served with fresh bread. (v)

Scottish Smoked Salmon
with Prawns in Marie Rose served with wholemeal bread.

MAIN COURSE

Roast Turkey
served with Sage & Onion Stuffing, kilted chipolata & roast gravy.

Roast Topside of Beef
served with Yorkshire pudding & roast gravy.

Fresh Fillet of Salmon
in a Prawn caper & Rosemary cream.

Brie Courgette & Roasted Tomato Tartlet (v)

STARTER

Roasted Tomato & Basil Soup
served with herb croutons & fresh roll. (v)

Homemade Chicken Liver & Wild Mushroom Pâté
served with chilli jam & toasted brioche.

Seafood Risotto
with a selection of smoked fish & shellfish, parmesan & olive oil.

Grilled Goats Cheese
scattered wine pine kernels & presented with cranberry compote. (v)

MAIN COURSE

Roast Turkey
served with Sage & Onion Stuffing, kilted chipolata & roast gravy.

Roast Sirloin of Beef
served with Yorkshire pudding & roast gravy.

DESSERT

Traditional Christmas Pudding
with brandy sauce.

Vanilla Cheesecake
topped with winter fruits

Chocolate & Rum Sponge
accompanied with cream.

A Selection of Mince Pies

Fresh Ground Coffee & Mint

£16.95 No Deposit Required

Christmas Party & Evening Menu

Fillet of Venison
stacked on a potato rosti & drizzled with red wine & thyme jus.

Fresh Fillet of Seabass
served on a crab risotto & drizzled with dill dressing.

Wild Mushroom & Chestnut Tartlet
with crumbled goats cheese.(v)

DESSERT

Homemade Christmas Pudding
with brandy sauce

White Chocolate & Hazelnut Cheesecake

Chocolate & Rum Sponge
with vanilla pod ice cream

Selection of Festive Cheese & Biscuits

£35.00 £20.00 Deposit Required

Christmas Day Menu

STARTER

Cream of Asparagus Soup
served with a fresh roll. (v)

Homemade Duck Liver Pâté
served with blood orange jelly & toasted brioche.

King Scallops
pan seared in garlic & pancetta. Served on braised leeks & drizzled with rosemary oil.

Grilled Goats Cheese
scattered wine pine kernels & presented with cranberry compote. (v)

MAIN COURSE

Roast Turkey
served with Sage & Onion Stuffing, kilted chipolata & roast gravy.

Prime 8oz Fillet Steak
in a port & stilton sauce

STARTER

Butternut Squash & Blue Cheese Soup
with garlic croutons. (v)

Homemade Pork & Game Pâté
served with sweet apple chutney & toasted brioche.

Pan Seared Scallops
wrapped in bacon & served on a sweet potato puree, drizzled with basil oil.

Grilled Flat Field Mushroom
filled with roquefort cheese wrapped in prosciutto. (v)

MAIN COURSE

Prime 8oz Fillet Steak
served with chunky chips.

Breast of Duck
served on a leek & potato rosti with blackberry compote.

Fillet of Monkfish
wrapped in parma ham with fennel & seafood sauce.

Spiced Rice
with wild mushroom & chestnut en crouete. (v)

DESSERT

Trio of Mini R & C Favourites
vanilla cheesecake, sticky toffee pudding & chocolate mouse.

Dark Chocolate & Rum Liquor Fondant
with vanilla pod ice cream.

Homemade Christmas Pudding
with brandy sauce.

Selection of Festive Cheese & Biscuits

£55.00 £25.00 Deposit Required

New Years Eve Menu

Fresh Fillet of Halibut
served with a watercress cream & fondant potatoes.

Ratatouille Vegetables & Gruyere Cheese Filo Tartlet
served with dauphinoise potatoes. (v)

All mains served with a meadley of roasted vegetables.

DESSERT

Hazelnut Crème Brulée
with Cinnamon Shortbread.

Classic Lemon Tart
served with vanilla pod ice cream.

White Chocolate Fondant
served with raspberry compote.

Selection of Festive Cheese & Biscuits

£45.00 £25.00 Deposit Required

Festive Lunch Menu
From 1 December to 31 December served from 12pm-4pm. No deposit required.

Premier Christmas Party Menu
From 1 December to 30 December in our function room with entertainment every Friday & Saturday night. Bookings are taken from 8pm onwards. A Maximum of 70 People Per Evening. Bar is open until 1am.
A £20 per head non refundable deposit is required to secure booking.

Christmas Day Menu
Flexible booking times between 12-4pm please contact us for availability. A £25 per head non refundable deposit is required to secure booking.

New Years Eve Menu
Bookings are taken in our function room from 7pm onwards. Keep hold of your table for the night, because we have entertainment on till late.
A £25 per head non refundable deposit is required to secure booking.

- Which Event? (PLEASE TICK)
- Christmas Party & Evening Menu
 - Christmas Day Menu
 - New Years Eve Menu

Booking Form

DATE (if Xmas Party) _____
TIME _____
NAME _____
TEL NO. _____
EMAIL _____
NO. OF PEOPLE _____
DEPOSIT PAID £ _____
RECEIPT GIVEN (TICK)

Table Wine Pre-Order List of Wines

Please Specify how many bottles you require in the box at the side of each wine

<input type="checkbox"/>	Kleindel Chenin Blanc	£12.95
<input type="checkbox"/>	Arcano Pinot Grigio	£14.50
<input type="checkbox"/>	Riversdale Sauvignon Blanc	£16.25
<input type="checkbox"/>	770 Miles Zinfandel Rose	£14.50
<input type="checkbox"/>	Volandes Merlot	£12.95
<input type="checkbox"/>	Mountsbridge Shiraz	£15.60
<input type="checkbox"/>	Otonal Rioja	£15.75

Further wine options are available on request



Rose & Crown
Cop Hill | Slaithwaite

Booking Form

FESTIVE
Menu & Party Nights

Festive

Party Nights Entertainment



with
Andy Lee

9th December
10th December
16th December
17th December
23rd December

New Years Eve
Party Night

with
*The Fabulous
Riocca*



Rose & Crown
Cop Hill | Slaithwaite

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Festive

Menu & Party Nights

