



Our festive menu and buffet are available from 24th November until 24th December, alongside our regular menu. The festive menu will also be offered on Boxing Day and New Year's Day.

#### Selection of seasonal sandwiches including: (GFO) (DFO)

- Turkey and stuffing with cranberry sauce (DF)
- Roasted red pepper, hummus and beetroot (V) (VE) (DF)
- Smoked salmon, cream cheese & cucumber
- Brie and cranberry (V)

Pigs in blankets, honey & mustard glaze (GF) (DF)

Chestnut, sage and mushroom rolls (V) (VE) (DF)

Warm pork & cranberry sausage rolls

Chilli and lime glazed chicken wings (GF)(DF)

Roast new potatoes, drizzled in sour cream & chives (GF) (V)

Panko coated King prawns, sweet chilli dip (GF)(DF)

Roast parsnip and cumin bhaji's, spiced yoghurt (V)(VE)(DF)(GF)

Spiced short bread (V)(VE)(DF)(GF)

Mince pies

Ginger & cinnamon festive cupcakes

Cranberry and white chocolate flapjack (V) (GF)

To book contact pub@theroseandcrownharpley.co.uk. A £10 non-refundable deposit per person will be taken at the time of booking. Please note, menus are subject to change.



WE'RE OPEN...

# Boxing Day & New Years Day

Join us for a set menu served between 12pm - 6pm. Enjoy 2 courses for £29.95 or 3 courses for £34.95. Book now through our website or email: pub@theroseandcrownharpley.co.uk

# Festive Menu

## Starters

#### **Norfolk Game Terrine**

Spiced pear chutney, toasted brioche, crushed walnuts, micro herbs (GFO) (DF)

#### Rabbit, Wild Mushroom & Spinach Hash

Soft boiled duck egg, pimento sauce (GF) (DF)

#### Soused Mackerel Fillet

Cucumber textures, radish, Tartare flavours (GF) (DF)

#### Roasted Parsnip & Maple Velouté

Nutmeg foamed cream, parsnip crisps (GF) (DF) (V) (VE)

# Mains

#### Roast Norfolk Bronze Turkey

Duck fat roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple and bacon sprouts, rich red wine braised red cabbage, butchers sausage meat & cranberry stuffing, pig in blanket and seasonal greens (GF) (DF)

#### **Gressingham Duck Breast**

Dauphinoise potatoes, caramelised leeks, savoy cabbage, carrot & swede puree, port & redcurrant jus (GF)

#### Panfried Sea Bass

Saffron Parmentier Potatoes, sautéed leeks and brussels sprouts, lemon and dill velouté, crispy Maldon smoked salt and vinegar cockle popcorn (GF) (DF)

#### Pan Roasted Pheasant Supreme

Roasted Bone marrow bon bons, celeriac puree, sautéed baby heritage carrots & swede, rich red wine & game jus (GF) (DF)

#### Puy Lentil & Chestnut Ragout

Winter greens, rosemary dumplings, toasted hazelnut crumb (GFO) (DF) (V) (VE)

## Desserts

#### Homemade Christmas Pudding

Brandy crème anglaise, rum soaked glacier (GF) (DFO) (V) (VEO)

#### Rum & Raisin Coconut Rice Pudding

Pineapple textures, cinnamon dusted shortbread (GF) (DF) (V) (VE)

#### Clementine & Hazelnut Meringue Roulade

Hazelnut crumb and vanilla Chantilly (GF) (V) (DFO)

#### Double Chocolate Tart

White and milk chocolate filling, raspberry grit, chocolate shards, vanilla bean ice cream (GF) (V)



For tables of 8 or more a £10 per person nonrefundable deposit will be taken at the time of booking and a pre-order will be







