

THE ROSEBERRY

FESTIVE MENU

STARTERS

- Scottish Cured Salmon with Nori £32
Avocado, beetroot purée, pickled cucumber and herb cream fraiche,
trout caviar with mixed salad 435 kcal
- Gressingham Confit Duck Terrine £29
Kumquat chutney, marinated figs with crispy brioche and winter salad 635 kcal
- Heritage Beetroot Carpaccio and Stracciatella (vg) £27
Roasted pumpkin seeds, caramelized pistachio dukkha, fennel salad and
citrus dressing 420 kcal

MAINS

- Roasted Bronze Turkey with Chestnut and Sage Stuffing £48
Roasted potato, Brussel sprouts, glazed carrots, parsnip purée, with pigs in
blankets and turkey jus, served with bread and cranberry sauce 710 kcal
- Hastings Lemon Sole £49
Cockles, samphire, tomato, green grapes with seaweed and brown
butter sauce served with creamy mashed potato 476 kcal
- 24-days Aged Hereford Beef Wellington £57
Crispy Parisienne potatoes, roasted onion purée, sautéed vegetables,
served with truffle jus 800 kcal

DESSERTS

- Traditional Christmas Pudding £17
Brandy butter sauce, rum and raisin ice cream 718 kcal
- Vacherin Snowball Surprise £17
Meringue Sphere filled with pineapple compôte, white chocolate cream
and coconut sorbet 582 kcal
- Guanaja Chocolate and Macadamia Tart £17
Chantilly and Chocolate Sorbet 635 kcal

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment. Adults need around 2000 kcal a day.
Please note that all prices include VAT at the local stipulated rate and a discretionary service charge of 15% will be added to your bill.