



'Nothing says Christmas more to me than a table full of family and friends enjoying a meal together. I hope my passion for using local, seasonal produce shines through in your experience here at the Rose and Thistle.'

Natalie Barrett, Head Chef

Starters

Crispy Prosciutto and Laverstock Black Pudding and Wild Mushroom Salad

Roasted Chestnut Soup with a Parmesan Crouton

Smoked Salmon Parcel filled with Cream Cheese, Lemon and Chive
with Granary Toast (gf)

Red Onion Marmalade and Goats Cheese Tartlet with a Balsamic Glaze (v)

Main courses

Roasted Turkey with Pork and Leek Sausage Meat Stuffing wrapped in Bacon
Thyme Roasted Potatoes, Bread Sauce and Gravy*

Pan Fried Duck Breast on a bed of Wilted Spinach with a Port Jus* (gf)

Whole Grilled Plaice with a Crayfish, Lemon and Dill Butter* (gf)

Vegetarian Wellington Filled with Wild Mushrooms, Cranberries and Brie with a
Cranberry Jus* (v)

Puddings

Christmas Pudding with Brandy Custard (v)

Greek Yoghurt and Cranberry Pannacotta drizzled with Honey (v,gf)

Clementine and Chocolate Cheesecake (v)

Rose and Thistle Cheese Board

Mince Pies & Coffee

Christmas menu available Monday – Saturday

1st – 24th December

2 courses - £24.95 or 3 courses - £29.95

*Served with seasonal vegetables

v - vegetarian

gf - made with non gluten containing ingredients. Some dishes may need to be adapted
(please advise your server if gf required)

Please advise our staff of any allergies

All prices include VAT