

THE ROSEBERRY

FESTIVE SPECIALS

starters

Lightly Smoked Yorkshire Celeriac Velouté	17
Wild mushroom, roasted walnut and truffle quenelle, with manuka honey	
Kombu and Citrus Cured Scottish Salmon	29
Nori powder, green jalapeño sauce, lemon-marinated radishes and herb cream	
Corn-Fed Chicken and Pistachio Terrine	28
Heritage carrot rémoulade and fig chutney with mixed cress salad and toasted sourdough	

mains

Roasted Bronze Turkey with Chestnut and Sage Stuffing	39
Roasted potatoes, Brussels sprouts, glazed carrots, parsnip purée, with pigs in blankets and turkey jus, served with cranberry and bread sauce	
Scottish Salmon Fillet (v)	39
Sea herbs and trout caviar in a white wine sauce, with root vegetables and cucumber wakame salad	
Pumpkin & Ricotta Tortelloni (v)	29
Aurora sauce, semi-dried tomatoes, caramelised almonds, shaved Parmesan and watercress	

sweets

Montblanc Millefeuille with Cassis	19
White chocolate ice cream, cocoa nib tuille	
Exotic Eton Mess	
Pistachio ice cream, clementine nage	
Sticky Toffee Christmas Pudding	
Brandy caramel sauce, Tahitian vanilla ice cream	