



Festive Menu



Two Courses £27.95
Three Courses £32.95

SPEAK TO A MEMBER OF THE TEAM TODAY

STARTERS

Sticky Pork Bites

tender pork bites glazed in a rich spiced plum sauce

Roast Celeriac & Chestnut Soup

silky roast celeriac & chestnut soup, served with crusty bread (GFO)(VE)

Poached Pear & Pickled Walnut Salad

poached pear with pickled walnuts, mixed leaves and a grenadine dressing

Prawn & Salmon Cocktail

classic prawn and salmon cocktail in a light Marie Rose sauce, served with crusty bread (GFO)

MAINS

Roast Turkey

with all the festive trimmings, roast potatoes, seasonal vegetables, and rich pan gravy (GFO)

Baked Salmon Fillet

oven roasted salmon served over a fragrant seafood bouillabaisse with new potatoes.

Braised Beef Shin Oso Bocco

slow-cooked beef shin in a red wine and herb sauce, served with creamy herb mash and tenderstem broccoli

Roast Butternut Squash Tart

A hearty vegan tart with roast butternut squash, served with all the traditional trimmings (GFO)(VE)

WHY NOT RAISE A GLASS IN CELEBRATION?

Enjoy a bottle of Prosecco with your meal for just £28.95

DESSERTS

Traditional Christmas Pudding

a classic festive pudding served warm with brandy sauce (GFO)(VE)

Salted Caramel Torte

decadent chocolate and salted caramel torte, served with Nutella ice cream.

Rhubarb & Custard Cheesecake

a creamy rhubarb and custard cheesecake, paired with prosecco and strawberry sorbet (VE)

Cheese Plate

a selection of artisanal cheeses served with seasonal fruit, chutney, and crackers

(VE) – vegan option available, please state when ordering (GFO) – gluten free option available, please state when ordering

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