

# Christmas Sunday Lunch Menu

R  
ROSSPARK  
HOTEL

Served Sunday 12noon - 3.30pm

## Starters

Lemon Peppered Chicken, Rocket Salad, Garlic Aioli  
Cream Soup of the Day  
Wedges of Seasonal Melon, Winter Berries & Crème Fraiche (v)  
Rosspark Vegetable Broth  
Traditional Prawn Cocktail, mixed Leaf Salad and Marie Rose Sauce  
Mushroom, Spinach & Slow Roast Tomato Pasta, Grated Parmesan

## Main Courses

*All Served with a Selection of Festive Vegetables & Potatoes*

Roast Rib Eye of Beef, Yorkshire Pudding with Onion and Tarragon Sauce  
Roast Stuffed Turkey, Chipolatas and Traditional Gravy  
Honey Boneless Half Roast Duck served with Redcurrant & Blueberry Jus  
Oven Baked Salmon, Pesto Glaze, Leek Cream  
Pan Seared Chicken, Herb and Cranberry Stuffing with Rosemary Jus  
Stuffed Portobello Mushroom, Teriyaki Vegetables (vegan)

## Choice of Plated Dessert

Tea or Coffee with Chocolates

£29.95 per adult (strictly 3 course only)

Children are advised to be on their best behaviour this year, as Santa is expected to be in the Hotel on  
*Sunday 4th, 11th & 18th December*  
during our Sunday Lunch Sittings!  
£13.95 per child.



MERRY CHRISTMAS  
& HAPPY NEW YEAR

# Christmas Lunch Menu

## Starters

Rosspark Vegetable Broth  
Lemon Peppered Chicken, Rocket Salad, Garlic Aioli  
Prawn Cocktail, Dressed Leaves, Marie Rose Sauce  
& Freshly Baked Wheaten Bread  
Wedges of Seasonal Melon, Winter Berries & Crème Fraiche (v)  
Cream Soup of the Day

## Main Courses

*All Served with a Selection of Festive Vegetables & Potatoes*

Roast Stuffed Turkey and Ham, Chipolata's and Rich Gravy  
Buttered Breast of Chicken, wrapped in Maple Cured Bacon  
with Mushroom Sauce

Roast Ribeye of Beef, Yorkshire Pudding with Onion & Thyme Sauce  
Oven Baked Salmon served with Roast Red Pepper & Parsley Velouté  
Stuffed Portobello Mushroom, Teriyaki Vegetables (vegan)

## Desserts

Homemade Plum Pudding with Brandy Sauce  
Fresh Fruit Pavlova with Fruit Coulis  
Fresh Cream filled Profiteroles with Chocolate Sauce  
Raspberry Ruffle Cheesecake  
with Fresh Cream and Fruit Coulis



# Christmas Dinner Menu

## Starters

Rosspark Vegetable Broth  
Lemon Peppered Chicken, Rocket Salad, Garlic Aioli  
Prawn Cocktail, Dressed Leaves, Marie Rose Sauce  
& Freshly Baked Wheaten Bread  
Shredded Crispy Duck, Tossed Dressed Leaves  
served with Honey & Mustard Dressing  
Cream Soup of the Day

## Main Courses

*All Served with a Selection of Festive Vegetables & Potatoes*

*(£10.00 surcharge for Sirloin option)*

Chargrilled Sirloin with Peppercorn Sauce, Tobacco Onions  
and Balsamic Tomatoes

Roast Stuffed Turkey and Ham, Chipolata's and Rich Gravy  
Oven Baked Salmon served with Roast Red Pepper & Parsley Velouté  
Buttered Breast of Chicken, wrapped in Maple Cured Bacon  
with Mushroom Sauce

Honey Half Roast Duck, Blueberry & Redcurrant Jus  
Stuffed Portobello Mushroom, Teriyaki Vegetables (vegan)

## Desserts

Homemade Plum Pudding with Brandy Sauce  
Fresh Fruit Pavlova with Fruit Coulis  
Farmhouse Cheeses with Biscuits and Chutney  
Raspberry Ruffle Cheesecake  
with Fresh Cream and Fruit Coulis

