

# THE ROSE COTTAGE INN

DECEMBER SET MENU AVAILABLE TUESDAY 1ST THROUGH WEDNESDAY 23RD  
SERVED DAILY 12.00-2.00PM & 7.00-9.00PM (NOT SUNDAY PM)

£20.00 (THREE COURSES) INC COFFEE

£16.00 (TWO COURSES) INC COFFEE.

## *TO START*

NORTH ATLANTIC PRAWNS IN A HOMEMADE MARIE ROSE SAUCE SERVED ON A BED OF LETTUCE

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HOMEMADE COARSE FARMHOUSE PATE SERVED WITH GRANARY TOAST & A RED ONION RELISH

\*

DEEP FRIED CAMEMBERT WITH A PORT & REDCURRANT JELLY

\*

HOMEMADE SOUP OF THE DAY

\*

CHILLED FAN OF MELON WITH A TROPICAL FRUIT SORBET

\*

ALL OF THE ABOVE SERVED WITH FRESH LOCAL BAKERS BREAD

## *TO FOLLOW*

ROASTED BREAST OF SUSSEX TURKEY WITH THE TRADITIONAL HOMEMADE SAGE & ONION  
STUFFING, BREAD SAUCE, CHIPOLATAS, BACON ROLL & HOMEMADE GRAVY

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HALF A FIRLE PHEASANT BRAISED IN RED WINE WITH MUSHROOMS, JUNIPER & SHALLOTS

\*

PAN FRIED ESCALOPE OF LOCAL FREE-RANGE PORK WITH APRICOTS IN A BRANDY & CREAM  
SAUCE

\*

GRILLED FILLET OF SCOTTISH SALMON WITH CHERRY TOMATOES, BALSAMIC VINEGAR & FRESH  
CHIVES

\*

VEGETARIAN MIXED MUSHROOM, CHESTNUT & CRANBERRY STRUDEL WITH A RED-WINE SAUCE

ALL THE ABOVE SERVED WITH ROAST & NEW POTATOES & SEASONAL VEGETABLES

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CHAR-GRILLED SUSSEX RIBEYE STEAK WITH CHIPS, MUSHROOMS, TOMATO & VEG (ADD £2.00)

## *TO FINISH*

TRADITIONAL HOMEMADE MINCE PIES OR CHRISTMAS PUDDING SERVED WITH BRANDY BUTTER  
OR FRESH CREAM OR ICE-CREAM

\*

BOOZY FRESH FRUIT SALAD LACED WITH COINTREAU

\*

CHOICE OF SALCOMBE DAIRY ICE CREAM OR FRUIT SORBETS

\*

HOT CHOCOLATE FUDGE BROWNIE WITH CHOCOLATE SAUCE & TOPPED WITH ICE CREAM

\*

A SELECTION OF ENGLISH CHEESES SERVED WITH APPLE, CELERY & BISCUITS

FRESH GROUND COFFEE & MINTS & CRACKERS INCLUDED

A STAFF TIP OF 10% WILL BE ADDED

TRACES OF NUTS OR ALLERGENS MAY BE PRESENT IN ALL DISHES