

# The Rose Cottage Inn

## CHRISTMAS MENU 2010

Available from December Wednesday 1st through Wednesday 23rd

Served daily 12.00-2.00pm & 7.00-9.00pm (Not Sunday pm)

£21.00 (Three courses) Inc coffee    £16.75 (two courses) Inc coffee.

### To Start

North Atlantic Prawns in a homemade Marie rose sauce served on a bed of lettuce

\*

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

\*

Half a Firlle Pheasant braised in red wine with mushrooms, juniper & shallots

\*

Pan fried escalope of local free-range Pork with bacon, cider, honey & cream

with a homemade apple compote

\*

Grilled Fillet of Scottish Salmon with a homemade orange & ginger butter

\*

Vegetarian Strudel filled with mushrooms, chestnuts & cranberries with a red-wine sauce

All the above served with roast & new potatoes & seasonal vegetables

\*

Char-grilled Sussex Sirloin 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