


the  **rose**  
**BOOKING GUIDE**  
TO RESERVE A TABLE YOU SHOULD FOLLOW THESE STEPS:

1. To reserve a table, you can either telephone us on 01223 843349, or book in person with a member of staff.
2. Your booking will be confirmed upon our receipt of the necessary deposit from you, this is required within 2 weeks of making your reservation. If bookings are made after 1<sup>st</sup> November 2012, deposits are required immediately. (CANCELLATIONS MADE WITHIN 72 HOURS OF YOUR RESERVATION WILL NOT BE REFUNDED). Please find the amount required to pay per person for deposits at the bottom of the chosen menu.
3. For Christmas Day Bookings we require a food pre-order by 11<sup>th</sup> December, this can be done by post or by telephone.



G & D Caterers is the outside catering arm of Illustrious Pub Company and operates primarily from our sister restaurant The George and Dragon Elsworth.

We can offer a full range of outside catering for business or private functions. Whether it's a dinner party, buffet, birthday celebration, wedding, funeral or other event, we can supply quality catering for all.

Call Karen on 01954 267236

[www.ganddcaterers.co.uk](http://www.ganddcaterers.co.uk)

Please see our Christmas Leaflet for menus available for other dates throughout the Christmas period.



*Illustrious Pub Company*

*Paul and Karen Beer*



The George and Dragon  
 41 Boxworth Road  
 Elsworth  
 Cambridge  
 CB23 4JQ  
[Tel:- 01954 267236](tel:01954267236)



The Rose  
 81 London Road  
 Stapleford  
 Cambridge  
 CB22 5DG  
[Tel:- 01223 843349](tel:01223843349)



The Eaton Oak  
 Crosshall Road  
 Eaton Ford  
 St Neots  
 Cambridgeshire  
 PE19 7DB  
[Tel:- 01480 219555](tel:01480219555)



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 41 Boxworth Road  
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[www.illustriouspubcompany.co.uk](http://www.illustriouspubcompany.co.uk)

**THE ROSE  
 STAPLEFORD**

PAUL AND KAREN BEER

**CHRISTMAS  
 DAY MENU**



**BOXING DAY  
 MENU**



**NEW YEARS  
 EVE MENU**



**2012**



Tel:- 01223 843349

[www.rose-stapleford.co.uk](http://www.rose-stapleford.co.uk)

# THE ROSE STAPLEFORD

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## BOXING DAY LUNCH

**Home-made French Onion Soup**  
Served with a Stilton Crouton

**Traditional Plated Prawn Cocktail**

**Tempura King Prawns**  
Served with a Sweet Chilli Dip

**Homemade Chicken Liver and Cognac Pate**  
Served with a Plum and Apple Chutney

**Wild Mushrooms on Toast**  
Served on Toasted Ciabatta with a Rich Cream and Paprika Sauce  
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**8 oz Prime Scottish Aberdeen Angus  
Rump Steak**  
Served with Chunky Chips and Peas

**“Grassmere” Pork and Stilton Sausages**  
Served on a Bed of Mashed Potatoes with a Caramelised Onion Gravy

**Medallions of Pork Fillet**  
Served in a Leek and Wholegrain Mustard Sauce

**Haddock & Prawn Mornay**  
Fresh Fillet of Haddock topped with Prawns in a Lobster Sauce  
topped with Melted Cheese

**Breast of Chicken Roulade**  
Breast of Chicken Filled with Spinach, Bacon and Cream Cheese, served  
with Crushed New Potatoes and fresh Vegetables

**Fish & Chips**  
Fresh Fillet of Cod Deep Fried in our Ale Batter and served with Chips & Peas

**Mediterranean Vegetable & Cheese Wellington**  
Served with a Provencale Sauce  
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**Chocolate Marquise**  
A Rich Belgium Chocolate Torte served with a Raspberry Coulis

**Homemade Sticky Toffee Pudding**  
Served with Vanilla Pod Ice Cream

**Baked all Butter Lemon Tart**  
Served with Wine Poached Berries  
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**Coffee and Mints**  
**£25.00 per person**  
Children £18.00 per person  
£10.00 per person required at time of booking



## CHRISTMAS DAY MENU

“Canapés on Arrival”



**Homemade French Onion Soup**  
Served with a Cheese Crouton

**King Scallops on Black Pudding**  
Served with a Lemon Cream



**Oriental Smoked Duck Salad**

Sliced Smoked Duck in a Hoi sin Dressing, Garnished with Cucumber & Spring Onion

**Seafood Platter**

Oak Smoked Scottish Salmon, Quenelles of Cromer Crab, Greenland Prawns  
Garnished with a Bloody Mary Sauce

**Brie & Cranberry Filo Bundle (V)**

Served with on a Bed of Balsamic Dressed Mixed Leaves

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**Traditional Roast Norfolk Turkey**

Served with Roast and Creamed Potatoes, Chipolata  
And Bacon Roll, Selection of Fresh Vegetables and Gravy

**Roast Scottish Sirloin of Beef**

Served with Roast and Creamed Potatoes, Yorkshire Pudding,  
Selection of Fresh Vegetables and Gravy

**Roasted Breast of Gressingham Duck**

Served with Roast and Creamed Potatoes, Orange Sauce and Fresh Vegetables

**Tranche of Fresh Halibut Wrapped in Parma Ham**

Fresh Halibut Steak Wrapped in Parma Ham served with  
A Sun-dried Tomato and Basil Risotto

**Wild Mushroom & Brandy Stroganoff**

Served on a Bed of Saffron Rice

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**Karen’s Homemade Christmas Pudding**

Served with Homemade Brandy Sauce

**Vanilla Crème Brulee**

Served with Wine Poached Berries, Shortbread and whipped Cream

**Chocolate and Caramel Box**

Served with a White Chocolate Sorbet

**Selection of Cheese served with a Plum & Apple Chutney,  
Grapes and Biscuits**

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**Coffee and Chocolate Truffles**

**£60.00 per person, £35.00 per child**  
£20.00 per person/child, deposit when booking

## NEW YEARS EVE PARTY

**Wild Mushroom Risotto**

Topped with Parmesan Shavings and garnished with Rocket

**Homemade Salmon Gravalax**  
Served with Brown Bread and Butter

**Oriental Smoked Duck Salad**

Sliced Smoked Duck in a Hoi sin Dressing, Garnished with Cucumber & Spring Onion



**Paupiette of Lemon Sole**

Stuffed with a Smoked Salmon Mousse and Dressed with a  
Lobster Sauce



**Champagne Topped Lemon Sorbet**

**Aberdeen Angus Fillet Steak**

Served on Fondant Potatoes with a Creamy Peppercorn Sauce



**Pan-fried English Fillet of Lamb**

Served with Rosemary & Red Onion Lyonnaise Potatoes and a  
Red Currant Jus

**Highland Chicken**

Breast of Chicken Stuffed with Haggis and served in a Whisky, Wild Mushroom and  
Cream Sauce with New Potatoes

**Fresh Fillet of Sea Bass with Mediterranean Prawns**

Pan Fried in Garlic Butter and served on Crushed New Potatoes

**Vegetarian Stroganoff**

Served on a Bed of Savoury Rice with a Salad



**“Marin’s” White Chocolate Brandy Snap  
Basket”**

**Raspberry Mille Feuille**

Served with Fresh Cream



**“Help Yourself Cheese Table”**

**Coffee & Truffles**

**£45.00 PER PERSON**

Deposit of £10.00 per person is required at the time of booking

