



CHRISTMAS BOOKING GUIDE

At The Rose we have 2 dining areas:
The Main Restaurant which can seat up
To 50 people, and The Snug Area that can
seat up to 18 people.

- Our Christmas menus are available throughout the winter, from November to February. On Sunday, the 2nd, 9th, 16th & 23rd of December we will be open all day serving The Sunday Christmas Menu only from 12 noon to 8.30 pm.
- Please see the Christmas Day, Boxing Day and New Years Eve Leaflet for menus on those days.

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 by coming into the restaurant and talking to 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 1st November 2012, deposits are required immediately. (CANCELLATIONS MADE WITHIN 48 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. At least 2 weeks prior to your booking date we ask you to send/telephone in a food pre-order.



Discount

**For party bookings
on Menu 1 or Menu
2 throughout
January and
February**

SUNDAY CHRISTMAS MENU

Homemade Chicken Liver and Cognac Pate

Served with Plum and Apple Chutney and Toast

Traditional Prawn Cocktail

Served with Brown Bread and Butter

Oak Smoked Scottish Salmon

With Cracked Black Pepper, a Twist of Lemon and Brown Bread

Homemade Minestrone Soup

King Prawns in Tempura Batter

Deep-fried and served with a Sweet Chilli Dip

Creamy Garlic Mushroom on Toasted Ciabatta (v)

Fanned Seasonal Melon

Served with a Raspberry Coullis and Sorbet



Roast Scottish Sirloin of Beef

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

Roast Norfolk Turkey

Served with Chipolata, Bacon, Stuffing, Roast and New Potatoes, a Selection of Fresh Vegetables and Gravy

Breast of Chicken in a Creamy White Wine and Mushroom Sauce

Served with Potatoes and Fresh Vegetables

Fresh Scottish Salmon Melt

Pan-fried Salmon served on a Bed of Crushed New Potatoes and Wilted Spinach in a Lobster Sauce Topped with a Mature Cheddar Cheese

Pan-fried Fillet of Bass with Prawns in Garlic Butter

Served on a Crushed New Potatoes accompanied by Fresh Vegetables

Fish and Chips

Fresh Fillet of Fried Haddock deep fried in an Ale Batter Served with Chips & Peas

Homemade Roasted Vegetable Lasagne (v)

Served with a Salad and Garlic Bread



Selection of Desserts including Homemade Christmas Pudding



~*~ Coffee & Mints

£16.50 for 2 Courses,
£19.50 for 3 Courses



Children's Prices

£10.00 for 2 Courses, £12.50 for 3 Courses

A DEPOSIT OF £5.00 PER PERSON IS REQUIRED AT THE TIME OF BOOKING

The Rose Stapleford

CHRISTMAS



MENUS



2012

Christmas is a special time of the year it
deserves the very best in food, service and
atmosphere, all of which you will find at
The Rose.



Enclosed you will find our menus for the
forthcoming festive season.

PAUL AND KAREN BEER

TEL: - 01223 843349

www.rosestapleford.co.uk

MENU 1

Smoked Duck Breast

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

Homemade Chicken & Cognac Pate

Served with Plum and Apple Chutney and Toasted Brioche

Deville Wild Mushrooms on Ciabatta (v)

Pan Fried in a Rich Cream, Brandy & Paprika Sauce, Served on Ciabatta

Home-made Minestrone Soup

Mediterranean King Prawns

Pan-fried in Garlic Butter



8oz Prime Scottish Sirloin Steak

Served with Field Mushroom, Tomato and Optional Diane Sauce

Roast Norfolk Turkey

Served with Sage & Onion Stuffing, Chipolata & Bacon, Roast
& New Potatoes, Fresh Vegetables and Gravy

Braised Lamb Shank

Served on Mashed Potato and topped with a Redcurrant Jus with
Fresh Vegetables

Pan-fried Fillet of Bass with Prawns in Garlic Butter

Served on a Crushed New Potatoes accompanied by Fresh Vegetables

Wild Mushroom & Brandy Stroganoff

Served on a Bed of Rice



Karen's Homemade Christmas Pudding

Served with Brandy Sauce

Wine Poached Berry & Fresh Cream Meringue Roulade

Served with Vanilla Ice Cream

Homemade Crème Brulee

Served with Raspberries and Fresh Cream

Chocolate Marquise

Served with a Raspberry Coulis



Coffee and Mints

£27.00 per Person

A DEPOSIT OF £5.00 PER PERSON IS REQUIRED AT THE
TIME OF BOOKING



MENU 2

Traditional Prawn Cocktail

Served with Brown Bread and Butter

Home-made Minestrone Soup

Deville Whitebait

Breaded Whitebait deep-fried, Dusted with Paprika & served with a Garlic Dip

Stuffed Potato Skins

Potato Skins Stuffed with Mushrooms and Bacon and Topped with
Melted Mozzarella and Smoked Cheddar



Fanned Seasonal Melon (v)

Served with a Raspberry Coullis and Sorbet



Roast Norfolk Turkey

Served with Sage & Onion Stuffing, Chipolata & Bacon, Roast
And New Potatoes, Fresh Vegetables and Gravy

Breast of Chicken

Served on Crushed New Potatoes, topped with a Homemade White Wine and
Mushroom Sauce and fresh Vegetables

Belly of Slow Roasted Suffolk Pork

Served on a bed of Mashed Potato, Bramley Apple Puree, a Cider Jus
& Fresh Vegetables

Salmon Melt

Fresh Scottish Salmon Fillet on a Bed of Spinach in a Lobster and Cheese Sauce,
Served with New Potatoes accompanied by Fresh Vegetables

Home-made Roasted Vegetable Lasagne (v)

Served with a Side Salad and Garlic Bread



Karen's Homemade Christmas Pudding

Served with a Brandy Sauce

Wine Poached Berry & Fresh Cream Meringue Roulade

Served with Vanilla Ice Cream

All Butter Lemon Tart

Served with Poached Berries and Fresh Cream

Homemade Chocolate and Almond Brownies

Served with Chocolate Sauce and Vanilla Ice Cream



Coffee and Mints

£19.50 per Person

A DEPOSIT OF £5.00 PER PERSON IS REQUIRED AT THE TIME OF BOOKING

WEEKDAY LUNCHTIME

MENU



Served Monday to Friday Lunchtimes

Home-made Minestrone Soup (v)

Served with a Roll and Butter

Traditional Prawn cocktail

Served with Brown Bread and Butter



Roast Norfolk Turkey

Served with Sage & Onion Stuffing, Chipolata & Bacon,
Roast and New Potatoes, Fresh Vegetables and Gravy

Haddock Mornay

Fresh Fillet of Haddock Baked in the Oven with a Homemade
Lobster and Cheese Sauce

Spinach and Ricotta Tortellini

Served with a Provencale Sauce, Melted Mozzarella Cheese
and a Salad



Karen's Homemade Christmas Pudding

Served with Brandy Sauce

Homemade Poached Berry Meringue Roulade

Served with Vanilla Ice Cream



Coffee and Mints

£13.50 for 2 Courses

£16.50 for 3 Courses

A DEPOSIT OF £3.00 PER PERSON IS REQUIRED AT THE TIME OF BOOKING

PLEASE NOTE BOOKINGS ONLY