

Monday Night Specials at The Rose

Two course prices from:-

SEPTE	MBER
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3 rd Steak & Kidney Pudding Home-made Suet Pudding served at your table	£14.95
10 th Braised Lamb Shank Lamb Shank slow cooked in a Redcurrant and Rosemary Sauce	£14.50
17 th Spanish Night- Paella A wonderful selection of Spanish starters including Calamari, followed by Paella, then choice of home-made desserts	£13.50
24 th Steak & Kidney Pudding Home-made Suet Pudding served at your table	£14.95
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followed by Faella, then choice of nome-made desserts	
24 th Steak & Kidney Pudding Home-made Suet Pudding served at your table	£14.95
<u>OCTOBER</u>	
1 st Lambs Liver and Bacon	£11.50
Served with Mashed Potato, Onion Gravy and Vegetables	
8 th Dover Sole Evening	£19.50
A selection of seasonal starters followed by a 16oz Dover Sole an choice of homemade desserts	d a
15 th Braised Beef Cheeks two courses from	£13.50
Beef Cheeks Braised with Winter Vegetables in Red Wine Gravy. Mashed Potatoes	Served with
22 nd Steak & Kidney Pudding Home-made Suet Pudding served at your table	£14.95
29 th Braised Lamb Shank	£14.50

NOVEMBER

5 th	Roast Duck a l'orange	£13.50
	Meaty Duck Leg Slow roasted and served in an Orange Sauce Potatoes and Vegetables	, with Roast

Lamb Shank slow cooked in a redcurrant and rosemary sauce

12 th	Pheasant Supper	two courses from £13.95
	Half a Pheasant Braised in a Port Sauce and served Seasonal Vegetables	with Mashed Potatoes and

19"' Steak & Kidney Pudding	£14.95
Home-made Suet Pudding served at your table	

26th

Tel: 01223 843349 www.rose-stapleford.co.uk



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OCTOBER

1 st	Lambs Liver and Bacon Served with Mashed Potato, Onion Gravy and Vegetables	£11.50
3 th	Dover Sole Evening	£19.50
	A selection of seasonal starters followed by a 16oz Dover Sole an choice of homemade desserts	d a
15 th	Braised Beef Cheeks two courses from	£13.50
	Beef Cheeks Braised with Winter Vegetables in Red Wine Gravy. Mashed Potatoes	Served with

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Home-made Suet Pudding served at your table	

26th

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Our Friday Night Steak menu offers outstanding value for lovers of quality steaks.

You can now have the choice of the 8oz or 12oz Rump steak

8oz Prime Aberdeen Angus Rump Steak

A Selection of Home-made Deserts

Coffee and Mints

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