PLEASE KEEP A COPY OF YOUR PRE ORDER AND BRING IT WITH YOU ON THE DAY FOR YOUR REFERENCE

Your pre order is required at least one week before your booking

Please phone the Rose And Castle on 024 7661 2822 to make any changes you need to make after you have placed your pre order especial on the day as emails are not constantly monitored

Your Email address

……

@……

Telephone number

……

Name of booking

……

Date of booking ……../ December / 2026

Time of booking ……..

Approximate time food required……

Number of persons……

Deposit paid £……

If you have any food or drink allergies or intolerances, please speak to a member of our staff before placing your order

	Quantity		Quantity
brie wedge		pancake	
soup		surf and turf cooked	
Prawn cocktail		Christmas pud	
pate		cheesecake	
Christmas dinner		bread and butter pudding	
Salmon		Iced passion	

Rose And Castle Eatery Christmas Fayre 2026

Whether with family, friends or work colleagues come along and celebrateChristmas in the warm and friendly atmosphere of The Rose And Castle Eatery

The Christmas menu starts on Monday, 30th November 2026 until Thursday 24th December 2026
Only available Monday to Saturday

Three courses for £37.95

We will require a five pound deposit per person payable the day of booking and a pre order required one week before (pre order form is on the back of the menu) Deposits will only be refundable with a two day cancellation notice

The management and staff would like to wish all of you very Merry Christmas and a prosperous New Year



Starters

Homemade giant brie wedge
a homemade giant brie wedge wheat cow's milk served with a cranberry dip

Homemade tomato and butter bean soup
topped with a crispy leek garnish served with a white roll wheat and butter cow's milk

Prawn cocktail
Atlantic prawns crustacean topped with homemade brandy infused Marie rose sauce egg served with wholemeal seeded bread wheat rye barley soya and butter cow's milk

Duck Liver and Pork Pâté with Orange and Cognac Liqueur
Duck pâté cow's milk served with homemade plumb chutney sulphur, served with toasted white bread wheat rye and butter cow's milk

Mains

Traditional Christmas dinner
sliced turkey, served with sprouts, carrots, new potatoes, roast potatoes, a pig in blanket wheat sulphur honey roast parsnip, sage and onion stuffing wheat cow's milk celery and homemade gravy

Salmon and avocado
salmon supreme fish topped with lime infused smashed avocado and melted brie cheese cow's milk, served on a bed of sautéed vegetables cow's milk

Goats cheese and spinach pancake
melted goats cheese goats's milk in a creamy white sauce cow's milk wheat with fresh baby spinach leaves, onion and mushrooms wrapped in a tortilla pancake wheat and topped with goats cheese goats's milk served with chunky chips

Surf and turf
6oz sirloin steak topped with four king prawns crustacean in garlic butter cow's milk served with tomatoes, mushroom and chunky chips
Please state when pre ordering how you would like your steak cooking

We will need your pre order at least one week before your booking

Desserts

Luxury cognac Christmas pudding
cow's milk nut alcohol egg wheat topped with pouring cream cow's milk

Chocolate and cherry cheesecake
homemade white chocolate cheesecake soya wheat cow's milk topped with a morello cherry compote

Homemade white chocolate and raspberry bread and butter pudding
cow's milk egg wheat topped with a pouring cream cow's milk

Iced passion
Two scoops of Madagascan vanilla ice cream cow's milk nuts topped with a passion fruit coulis

£37.95 per person

Wishing you all a very Merry Christmas and a prosperous New Year

Our menu clearly states all allergens marked in (green) contains or (purple) may contain after the relevant food item it concerns if you are still uncertain on any aspect of the menu please ask a member of staff

Monday, 6 July 2026