



ROSALIE HOUSE CHRISTMAS MENU 2020

TO START

Ciabatta, Ham, Bunnyconnellen Olive Oil, Olives (GFO, VFO)

IN THE MIDDLE

Salad of Fennel Crusted Kingfish, Citrus, Mint (GF, V)

Smoked Beef Carpaccio, Olive Oil, Capers, Burnt Onion Mayo, Croutons, Bitter Leaf (GFO)

MAINS

Ocean Trout in Fragrant Salt with Tahini Yoghurt (GF)

Cardamom Honey Glazed Duck Breast with Baby Root Vegetables (GFO)

16 Hour Smoked Brisket with Chimichurri and Saffron Potatoes (GF)

SIDES

Heirloom Tomato and Watermelon Salad with Strawberry, Chilli, Smoked Avocado (GF, VF)

Roast Pumpkin, Pepitas, Couscous, Mint, Vinaigrette (GF, VF)

Charred Cos Gems, Asparagus, Brussels Sprout, Snap Peas, Chardonnay Beurre Blanc,
Pomegranate (GF, VFO)

DESSERT

Eton Mess, Meringue, Berries, Crème Fraiche, Hazelnut (GF)

Brandy Trifle, Minted Jelly, Seasonal Fruit, Meringue, Christmas Pudding Ice Cream

Smaller groups receive a selection of each course.

One bill per table

Menu subject to change

Vegan options available