

Festive Set Menu



Monday – Saturday Lunch
2 courses for 25.99
3 courses for 28.99

Monday – Thursday Lunch
3 courses for 34.99

Friday & Saturday Dinner
3 courses for 39.99

PRE-STARTERS

Mixed herb olives 5.00
Selection of bread & dips (Vegan) 5.00

STARTERS

Butternut Squash & Coconut Soup, Served with Toasted Focaccia (Vegan)

Chicken Liver Parfait with Red Onion Jam & Brioche Toast

Bang Bang Chicken with Sesame Shoestring Vegetable & Coriander Dressing

Prawn & Crayfish Cocktail with Marie Rose Sauce

Tempura Oriental King Prawns Served with a Sweet Chilli Sauce

Soft Shell Crab with Crispy Seaweed & Thai Honey Sauce

Oregano Tempura Halloumi Fries Served with Cajun Mayonnaise

Wild Mushroom Arancini Balls Served with Garlic Aioli

(Dishes can be made vegan, vegetarian or gluten free ask your server for more details)

Not all ingredients in recipes are clearly identified on the menu.

We care for your wellbeing, and **customers with food allergies are asked to discuss their needs with the duty manager** who will be happy to talk to the Chefs and advise on appropriate menu choices if required.

Any gratuities are left entirely at your discretion (10% service charge added to tables of 4 or more all, of which go to the staff) -

www.royalrosebrentwood – Tel: 01277 375485

Festive Set Menu



MAINS

The Royal Christmas Feast

Served with Pigs in Blankets, Sage & Onion Stuffing, Crispy Roast Potatoes, Herb Roasted Carrots & Parsnips, Buttered Sprouts & Red Wine Gravy

Mini Beef Wellington with Baby Vegetables & House Gravy

Lemon Thyme Roast Lamb Rump with Goats Cheese & Sun Blush Tomato Mash, Baby Vegetables & Sweet Rosemary Jus

Braised Essex Beef with Garlic Mash & Rosemary Root Vegetables

Slow Roast Belly of Pork with Apple Mash, Buttered Vegetables & Cider Gravy

Thai Red Vegetable Curry Served with Coriander Rice (Vegan Option Available)

Add Chicken Breast 5.00 Add King Prawns 6.00

PASTA & SALAD

Crispy Fillet Beef Salad with Asian Slaw & Oyster Dressing

Creamy Pesto Pasta with Chestnut Mushroom, Asparagus & Sundried Tomato (Vegan Option Available)

Add Chicken Breast 5.00 Add King Prawns 6.00

Caesar Salad Served with Herb Croutons, Parmesan Shavings, Soft Boiled Egg & Baby Gem Lettuce

Add Chicken Breast 5.00 Add Smoked Salmon 3.00

Fried Goats Cheese Salad with Peppered Rocket, Toasted Pine Nuts & Sun Blush Tomatoes

Add Chicken Breast 5.00 Add King Prawns 6.00

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FISH

Fresh Steamed Garlic & Chilli Mussels in A Rich
White Wine Sauce with Home Fries

Chilli Seabass with Chorizo Mash, Sea Asparagus & Cream Sauce

Lemon & Herb Crusted Salmon with Black Olive Crushed
Potatoes & Sorrel Cream Sauce

GRILL

Fillet Steak Served with Tarragon Flat Mushroom, Cherry Tomatoes,
Home Fries & Peppercorn Sauce

Sticky BBQ Pork Full Rack of Ribs with Home
Fries & Rainbow Slaw

Sloppy BBQ Pulled Pork Bap with Home Fries & Rainbow Slaw

Royal Chicken Shish with House Salad, Khobez Bread, Garlic Dressing & Home Fries

Upgrade Your Fries on Any Grill Dish;

Dirty Fries 3.00

Cheesy Chips 2.50

Sweet Potato Fries 2.00

Truffle & Parmesan Fries 3.00

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SIDES

Home Fries 4.00

Dirty Fries 6.00

Sweet Potato Fries 4.00

Truffle & Parmesan Fries 6.00

Cheesy Chips 5.00

Creamed Spinach 4.00

Green Vegetables 4.00

Buttered Asparagus 5.00

House Salad 3.00

Battered Onion Rings 3.00

Garlic Ciabatta 2.00

Garlic Ciabatta & Cheese 3.00

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DESSERTS

Classic Christmas Pudding Served with Brandy Cream or Vanilla Custard

Vanilla Crème Brulee Served with Homemade Shortbread

Cookies 'N' Cream Cheesecake

Hot Chocolate Brownie

Warm Apple Crumble with Vanilla Custard

Ice Cream Sundae

Poached Berry & Pear (Vegan)

Selection of British Cheese with Homemade Chutney

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Christmas Day



3 courses with a Welcome Drink of Bubbly

Adults £99

Children under 12 £50

STARTERS

Smoked Salmon & Prawn Parcel

Fresh Fish Bound in a Marie Rose Sauce & Crispy Leaf Salad

Roast Tomato & Basil Soup

Finished with Mascarpone, Served with Sour Dough Bread

Crispy Baby Camembert

With Honey, Thyme & Crostini

Duck Pate

With Caramelised Red Onion Marmalade & Sour Dough Toast

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MAINS

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Roast Fillet of Salmon

Served on a Chive Mash with Green Vegetables,
Sprouts & a Prawn Butter Sauce

Slow Roast Belly of Pork

with Apple Mash, Baby Vegetables & Cider Gravy

Mushroom Cranberry Brie Wellington

Sage & Onion Stuffing, Crispy Roast Potatoes, Herb Roasted Carrots & Parsnips, Buttered Sprouts & Red Wine Gravy

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Christmas Day



DESSERT

Billionaires Chocolate Dream

Rich Chocolate and Caramel Dessert with Toffee Pieces & Chocolate Crumb

Classic Christmas Pudding Served with Brandy Cream or Vanilla Custard

Salted Caramel Profiteroles
With Homemade Dark Salted Caramel & Toffee Sauce

Sweet Apple Crumble Served with Vanilla Custard

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Boxing Day



3 courses with a Welcome Drink of Bubbly

Adults £45

Children under 12 £25

STARTERS

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Fresh Fish Bound in a Marie Rose Sauce & Crispy Leaf Salad

Roast Tomato & Basil Soup
Finished with Mascarpone, Served with Sour Dough Bread

Crispy Baby Camembert
With Honey, Thyme & Crostini

Duck Pate
With Caramelised Red Onion Marmalade & Sour Dough Toast

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