

# Rose And Castle Eatery And Shilton Eatery Christmas Fayre 2024

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

The Christmas menu starts on Monday, 2<sup>nd</sup> December 2024 until Saturday 21st December 2024

Only available Monday to Saturday

## Starters

### Peppered mushrooms on toast

Diced button mushrooms in a homemade creamy (cow's milk) peppered sauce on toasted ciabatta (wheat rye barley cow's milk soya sesame)

### Homemade tomato and roasted red pepper soup V

Tomato and roasted red pepper (celery)  
served with warm ciabatta (wheat rye barley cow's milk soya sesame) and butter (cow's milk)

### Scottish breakfast

A thick slice of haggis (wheat barley) topped with a slice of bacon and a fried egg (egg)

## Mains

### Traditional Christmas dinner

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

### 6oz garlic bistro rump

6oz bistro rump (cooked medium\*) topped with a disc of homemade garlic butter (cow's milk) served with thin chips, tomato, mushrooms and a mini corn cob

\* Bistro rump is best cooked no more than medium

### Stilton and broccoli bake V

Penne pasta, (wheat) fresh broccoli and cherry tomatoes in a creamy blue stilton cheese (cow's milk) sauce served with a salad garnish

### Sweet chilli salmon

Salmon (fish) topped with cream cheese (cow's milk) and sweet chilli sauce served with fresh vegetables

## Desserts

### Homemade cheesecake

White chocolate cheesecake (cows milk wheat) topped with raspberry sauce and frosted raspberry pieces, served with pouring cream (cow's milk)

### Luxury cognac Christmas pudding

(cow's milk almond peanut hazelnut walnut pistachio cashew pecan alcohol egg wheat)  
served with pouring cream (cow's milk)

### Belgian chocolate profiteroles V

(cow's milk soya egg wheat hazelnut)  
Five profiteroles topped with warm Belgian chocolate sauce

£30.95 per person