

Christmas Menu

Starters

Soup of the Day

Please ask your Server

Vegan Nest

Toasted Homemade Bread, Brinjal Moju, Honey Pickled Beetroot, Grilled Asparagus with Cherry Tomato, Pesto Dressing, Veg Pakora

Marie Rose Prawn Cocktail

Traditional Prawn Cocktail with Marie Rose Sauce, Served Mixed Salad & Toasted Homemade Bread

Sautéed Tuna

With Garlic, Onion, Tomato & Parsley Butter, Served with Toasted Homemade Bread & Lemon

Steamed Mussels with Calamari

With Creamy White Wine Sauce, Parsley & Homemade Bread

Mains

Turkey Parcel

Turky breast wrapped in smoked streaky Bacon and served with Roast Potatoes, Mulled wine braised red Cabbage, Roasted Carrot & Parsnip, Broccoli & Cranberry red current Jus

Blue Cheese Sirloin

Served with Roast Potatoes, Mulled Wine braised Red Cabbage, Roasted Carrot & Parsnip, Broccoli & Cranberry red current Jus

Fillet of Sea Bass

Served with Green Beans, Mashed Potatoes, Roasted Asparagus, Carrot with Creamy Garlic Butter Sauce

Sri Lankan Style King Prawns, Chicken and Cashew Nut Curry

Sri Lankan Style king prawns, Chicken & Cashew Nut Curry, Served with Vegetable Fried Rice and Homemade Flat Bread

Dubai Squash

Stuffed Butternut with Chickpeas, Mushroom, Tomato, Aubergine, Light spices, Courgettes, Bell Peppers and Red onion with Grilled Goats Cheese

Desserts

Christmas Pudding

Hot Brandy Sauce

Malted Milk and Irish Cream Tart

Served with Marshfield Salted Caramel Ice Cream

Banoffee Pie

Served with Vanilla Ice Cream and Caramel Sauce

Toffee & Honeycomb Cheesecake

Cheese & Biscuits

02 COURSE
£25.95

03 COURSE
£29.95

Reservations :

☎ 01666-823227 ✉ info@roost-malmesbury.co.uk 🌐 www.roost-malmesbury.co.uk

