



THE ROSE
FULHAM

CHRISTMAS MENU

THREE COURSES

£36 per person

TWO COURSES

£30 per person

Starter

Roast cauliflower soup, chestnut gremolata, toasted sourdough

Braised ox cheek & blue cheese croquettes, plum ketchup, watercress & apple

Crab & crayfish cocktail, chicory, radicchio & samphire

Mains

Crown of English turkey, pigs in blankets, goose fat roasted potatoes, crushed winter roots, creamed leeks, Brussels sprouts, maple roast parsnip, cranberry sauce & gravy

Pan roasted halibut, wild mushroom velouté, pommes anna, braised leeks & samphire

Roasted celeriac & candy beetroot wellington, parsnip puree, cavolo nero, red onion gravy

Dessert

Christmas pudding, rum & raisins ice cream

Bramley apple fig & chestnut crumble, brandy custard

Lincolnshire Poacher, celery, quince jelly & crackers

For allergen advice – please ask your waiter. (v+) = vegan, (v) = vegetarian

Our fish is MSC certified & sourced locally from sustainable stocks only.

Our meat is free range & farm assured. All food is freshly prepared on site



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DRINKS PACKAGES

3 Bottles of Prosecco	£79.00
4 Bottles of Sauvignon Blanc / Merlot	£85.00
20 bottle Bucket of Peroni beers (on ice)	£80.00
5L Keg of Paulaner Munich Pils	£59.00
20L Keg of Birra Moretti Lager	£199.00
2L Jugs Mulled wine x 8	£40.00
2L jug Mulled cider	£40.00
3 Bottles Malherbe Champagne	£140.00
3 Bottles Laurent Perrier Brut NV	£205.00
3 Bottles Laurent Perrier Rosé	£275.00
Cocktail's Master class x person	£25.00

HOW TO BOOK

events@moonshinebars.com

therosefulham.co.uk

020 7731 1832

1 HARWOOD TERRACE, FULHAM SW6 2AF

To fully confirm your Party, we ask for a deposit of £10 per person which will be redeemed from your final bill. Our lunch reservations offer up to three hours seating time.

Please note that we ask for a full pre-order 7 days prior to your party & a discretionary 12.5% service charge will be added to your final bill.