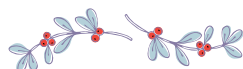


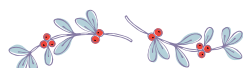


THE ROSE
HOTEL

CHRISTMAS PARTY NIGHTS 2026



MULLED WINE & PROSECCO RECEPTION ON ARRIVAL



CHRISTMAS MENU

STARTERS

**Chicken & Mushroom Puff Pastry
Vol au Vent**
Tarragon Cream

**Cream of Potato, Onion
& Parsley Soup**

Organic Dingle Black Pudding
*Mulled Wine Poached Pear, Crispy Bacon,
Ashes Black Pudding, Truffle Honey*

Beetroot Cured Salmon
*Celeriac & Mustard Remoulade, Crème
Fraiche, Salmon Caviar, Lemon Oil*

MAIN COURSES

Roast Stuffed Turkey & Ham
Cranberry Compote, Roast Gravy

Baked Fillets of Seabass
Mussel, Leek & Saffron Ragout

Grilled 8oz Sirloin of Irish Beef
*Butter Roasted Oyster Mushroom,
Green & Pink Peppercorn Sauce*

**Butternut Squash
& Pearl Barley Risotto**
Soft Herbs, Parmesan Cheese, Truffle Oil

All dishes are served with a selection of Market Vegetables & Potatoes

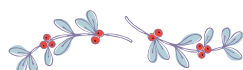
FESTIVE CHRISTMAS DESSERT PLATE

**Dark Chocolate
& Black Cherry Tart**

**Rose Hotel
Christmas Pudding**
Brandy Custard

**Cinnamon
Crème Brulee**

Tea/Coffee served with Mince Pies



ENTERTAINMENT

DJ Chris Shortt Spinning the Ultimate 80s/90s Hits

£69.00 per person