# Christmas Lunch Menu

## Starters

#### Homemade Soup v gf

Homemade soup served with crusty Italian bread and butter.

#### Prawn Cocktail gf

Succulent prawns on a mixed leaf salad with classic Marie Rose sauce and a sprinkle of paprika served with a slice of malt bread and butter and a lemon wedge.

#### Chicken Liver Parfait gf

The classic homemade chicken liver parfait in the mini kilner jar, served with a salad garnish, grilled crusty Italian bread, butter and an apple and fig chutney.

#### Edamame Soy Bean & Chickpea Patties v gf

Homemade patties of edamame beans, chickpeas, coriander, lemongrass and a hint of chilli served on a bed of salad and garnished with teriyaki sauce.

## Main Courses

#### Roast Turkey gf

Traditional roasted crown turkey breast, served with 'pigs in blankets', stuffing and cranberry sauce.

#### **Baked Salmon Parcel**

Salmon baked in a lemon black pepper filo parcel served with zesty hollandaise sauce with parsley.

#### Mushroom Stroganoff Tagliatelle v gf

Classic dish of mushroom stroganoff with an Italian twist, tossed in tagliatelle pasta with a hint of garlic, parsley & parmesan.

All main courses served with potatoes and seasonal vegetables.

## Desserts

#### Christmas Pudding gf

Served with brandy sauce.

Daily variation available from the dessert fridge Complimentary mince pie & cracker gf

Two Course Christmas Lunch £16.50 per person Three Course Christmas Lunch £20.50 per person

Booking is essential and a deposit may be required. Pre-order overleaf.

Our menu descriptions do not mention all ingredients so please ask your server before ordering. Any dietary requirements must be brought to our attention. We cook from scratch and are able to cater for a wide range of dietary needs, however we can not guarantee that traces are not present. Management reserve the right to refuse service and do not take liability for anyone with a food allergy. We cannot guarantee that all our dishes are 100% free from nuts or derivatives. Fish and chicken products may contain bone. Cooking oil contains GM products. All items are subject to availability. Prices include VAT.

Party bookings welcome - please contact a member of staff to discuss your requirements.

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### **Christmas Lunch Pre-Order Form**

A £10 per head deposit is required upon booking. Pre order should be in 3 days prior to your reservation. This menu available from 19th November 2018 until 19th January 2018. Only available on Sunday by prior arrangement.



Two Courses £16.50 per person - Three Courses £20.50 per person

Contact Name:						
Telephone:	Email:					
Date of Booking:	Number of Guests:					

	Starters			Mains			Desserts		
	Homemade Soup (v) (gf)	Prawn Cocktail (gf)	Chicken Liver Parfait (gf)	Edamame Soy Bean & Chickpea Patties (v) (gf)	Roast Turkey (gf)	Baked Salmon Parcel	Mushroom Stroganoff Tagliatelle (v) (gf)	Christmas Pudding (gf)	Decide on day
Name	Home	Prawr	Chick	Edam	Roast	Baked	Mushi	Christ	Decid

Wine/Champagne	Qty		

Full drinks menu available on our website. Wines/champagnes and prices are subject to change.

Please ensure that this form is returned no later than 72 hours before your booking.

- (v) denotes vegetarian dishes.
- (gf) denotes gluten free dishes.

We cannot guarantee that all our dishes are free from nuts or derivatives, fish products may contain bones. Cooking oil may contain GM products. All items are subject to availability. Prices include VAT.

Please inform a member of staff of ANY special dietary needs or allergens. All menu items are subject to availability.

