Christmas Evening Menu

Starters

Homemade Soup v gf

Fresh homemade vegetable soup served with grilled crusty Italian bread and butter.

Crispy Fried Prawn Cutlets

Crispy coated prawn cutlets served with sweet chilli mayo and garnished with salad and coriander.

Jamón de Serrano

Authentic dry-cured thin slices of Serrano ham served over toasted Italian bread with smashed ripe san marzano tomatoes, grated manchego and drizzled with olive oil and a sprinkle of sea salt.

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.

Mini Savoury Tartlet v

Tartlet filled with wilted spinach, garlic, crumbled feta and tomato concasé, drizzled with mint yoghurt and served with a salad garnish

Main Courses

St Nicholas Burger

Sliced turkey breast with sage & onion stuffing and a sausage pattie. Served in a brioche bun with cranberry sauce, 'pigs in blankets', pan fried potatoes, sprouts and crispy bacon.

Christmas Duck gf

Crispy duck breast served with boulangére potatoes and a brandy orange sauce.

Butterflied Fillet of Sea Bass gf

Marinated with rosemary and thyme, grilled butterflied fillet of sea bass served over boulangére potatoes, salad garnish, parsley and lemon.

Steak Sizzler gf

Steak cooked to your liking with mushrooms, peppers and onions, on a sizzling plate with seasonal potatoes, vegetables, crispy bacon, sprouts, 'pigs in blankets' along with a choice of sauce – peppercorn, mushroom or blue cheese.

Edamame Soy Bean & Chickpea Burger v gf

Homemade burger made of edamame beans, chickpeas, coriander, lemongrass and a hint of chilli, topped with sliced feta and tomato in a brioche bun.

All main courses served with potatoes and seasonal vegetables.

Desserts

Christmas Pudding with Brandy Sauce v Selection from Dessert Fridge

Cheese Selection for One

Supplement charge of £1.50 for cheese & biscuits

Complimentary Mince Pie & Cracker

Two Course Christmas Dinner £22.50 per person Three Course Christmas Dinner £27.50 per person

Booking essential. A deposit and pre-order may be required.

Our menu descriptions do not mention all ingredients so please ask your server before ordering. Any dietary requirements must be brought to our extension. 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 notes or derivatives. Fish and chicken products may contain bone. Cooking oil contains GM products. All items are subject to availability. Prices include VAII.

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

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Christmas Evening 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 £22.50 per person - Three Courses £27.50 per person

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

	Starters				Mains					Desserts			
Name	Homemade soup (v) (gf)	Crispy Fried Prawn Cutlets	Jamón de Serrano	Chicken Liver Parfait (gf)	Mini Savoury Tartlet (v)	St Nicholas Burger	Christmas Duck (gf)	Butterflied Fillet of Sea Bass (gf)	Steak Sizzler (gf)	Edamame Soy Bean & Chickpea Burger (v) (gf)	Christmas pudding with brandy sauce (v)	Selection from dessert fridge	Cheese selection for one
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Wine/Champagne	Qty

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

Please indicate your steak preference within the form:

r - rare / m - medium / w - well done

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

- (v) denotes vegetarian dishes.
- (af) 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.

