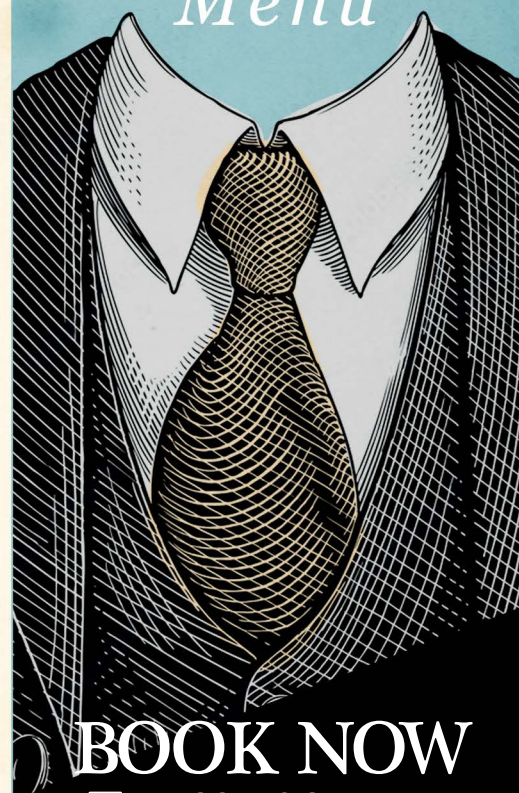


SUNDAY 15th June



The ROSE & CROWN

Father's Day Special Menu



BOOK NOW T: 01689 8690290

ENQUIRIES@THE-ROSEANDCROWN.CO.UK

FARNBOROUGH WAY,
GREEN STREET GREEN,
ORPINGTON BR6 6BT

£10 PER PERSON DEPOSIT
REQUIRED AT THE TIME
OF BOOKING.

How it works – FIRST CHOOSE YOUR MAIN COURSE...
...and the price includes YOUR STARTER & DESSERT!

STARTERS

HOMEMADE FRENCH ONION SOUP – Made with our own vegetable stock and caramelised white onions topped with a crispy large cheddar cheese & thyme crouton **V**

HAM HOCK TERRINE – Slowly braised British ham hock, pressed into a terrine served with crispy matchstick fries, warm soft-boiled free-range egg & homemade piccalilli **GF**

CRISPY VEGETABLE SPRING ROLL – Homemade summer vegetable spring roll served with hoisin sauce, pickled cucumber and charred spring onions **VE**

'CLASSIC' PRAWN COCKTAIL – North Atlantic peeled prawns served with a classic Marie rose sauce, avocado mousse, cucumber, fresh cherry tomatoes, grilled baby gem & brown bread & butter

SMOKED BRISKET & APPLEWOOD CROQUETTES – British beef brisket, slowly smoked in our own American smoker then mixed with applewood cheese and made into crispy croquettes, deep fried served with a tangy BBQ sauce topped with fresh chillies & spring onion

MAINS

"BIG DADDY PLATTER"

Using a half rack of ribs from our American smoker, 4oz burger of the finest cuts of British chuck, rib and brisket steak char grilled, served in a toasted brioche bun with cheddar cheese, crispy bacon, sliced gherkin, beef tomato slices, red onion and crispy iceberg lettuce, smothered in a creamy mayonnaise. Accompanied by a side of fries, a spicy sweetcorn & chilli salsa and Larkins beer battered onion rings

£49.95 Price includes a starter and a dessert

ROASTED LOCAL DUO OF PORK

Pork belly and shoulder from the Local Cherry Orchard Farm served with Yorkshire pudding, homemade apple sauce, crackling, pigs in blankets, Chef's homemade sage & onion stuffing, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a rich red wine gravy

£43.95 Price includes a starter and a dessert

ROASTED SIRLOIN OF AGED BRITISH BEEF

Slices of juicy British sirloin served with Yorkshire pudding, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a rich red wine gravy

£46.95 Price includes a starter and a dessert

CLASSIC ROAST CHICKEN

Free-Range chicken roasted on the bone with fresh thyme and garlic served with chef's homemade sage & onion stuffing, pig in blanket, homemade bread sauce, Yorkshire pudding, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a rich red wine gravy

£42.95 Price includes a starter and a dessert

THE ROSE & CROWN 'BIG' MIXED ROAST

Aged Roast sirloin, free range chicken and British pork belly served with chef's homemade sage & onion stuffing, pig in blanket, Yorkshire pudding, bread sauce, apple sauce, mixed seasonal buttered vegetables, crackling, cauliflower cheese, roast potatoes & a rich red wine gravy

£48.95 Price includes a starter and a dessert

MUSHROOM WELLINGTON

Made with Portobello, chestnut and wild mushrooms, wrapped in vegan puff pastry served with seasonal vegetables and crispy roast potatoes and a rich vegan gravy **VE**

£39.95 Price includes a starter and a dessert

PAN FRIED SALMON FILLET

Salmon fillet pan fried and finished in butter with crispy skin served with new potato fondants, sauteed asparagus, mint & pea puree, pickled cucumber ribbons and roasted cherry tomatoes **GF**

£42.95 Price includes a starter and a dessert

DESSERTS

CHOCOLATE GUINNESS CAKE – A stout & chocolate cake served with Crème Fraiche Ice Cream **V**

TRADITIONAL ENGLISH ETON MESS – Made with a mixture of meringue, fresh strawberries, sweet whipped cream and drizzled with a fresh strawberry coulis

HOMEMADE BAKED AMERICAN VANILLA CHEESECAKE – Crispy gluten free biscuit base topped with a creamy vanilla cheesecake mix, served with a fresh strawberry compote & Chantilly cream **GF**

APRICOT & RASPBERRY CLAFOUTIS – Served in a crispy tart case containing fresh apricots and raspberries baked in a light batter topped with clotted cream and a raspberry crumb

CHOCOLATE TRIO – Chocolate chip cookie, peanut butter truffle & a dark chocolate and honeycomb parfait served with a vanilla & coconut cream & raspberry coulis **VE**