

Rox  
RESTAURANT BAR CLUB

# CHRISTMAS

DAY MENU

£75.00

PP

Festive menu and live music

Please book in advance to avoid any disappointment. Seating is limited.

Bookings now open

07346 163692



# Starters

## PRAWN COCKTAIL

Cooked peeled prawns, served with Marie Rose sauce, lemon juice and sprinkled paprika powder

## SMOKED SALMON

Smoked salmon wrapped in soft cheese served on a bed on artisian bread, topped with rocket

## WARM GOATS CHEESE

Oven baked, braised vegetables and rocket

## MEATBALLS

Homemade meatballs simmered in a rich tomato sauce, garlic & basil



# Mains

## FESTIVE TURKEY

Carved roast turkey, served with all the trimmings

## PRIME BEEF

Served with seasonal vegetables, roast potatoes, Yorkshire pudding and a red wine jus

## ROAST LAMB

Served with roast potatoes, seasonal vegetable, Yorkshire pudding and a red wine jus



# Mains

## PORK BELLY

Served with Jersey roast potatoes, caramelised shallots in Port jus, infused with rosemary and hints of orange zest

## OVEN ROASTED COD SUPREME

Served with a creamy mash potato, green beans and parsley sauce

## VEGETABLE MOUSAKKA

Aubergine, courgette, potatoes covered in white cheese and béchamel sauce, Served with greek salad.



# Desserts

## APPLE PIE

Served with hot custard

## BREAD AND BUTTER PUDDING

Made by layering slices of buttered panettone bread scattered with raisins in an oven dish with milk seasoned with nutmeg

## WARM CHOCOLATE FUDGE

Served with pouring cream

## CHRISTMAS PUDDING

Served with custard or pouring cream





# Kids Menu



**MAIN AND DESSERT - £30**

## **KIDS ROAST DINNER**

Choice of Turkey, Beef or Lamb served with roast potatoes, Yorkshire pudding, seasonal veg and gravy

## **ICE CREAM**

2 scoops of gelato (vanilla, strawberry, chocolate)

## **WARM CHOCOLATE FUDGE PUDDING**

Served with custard or pouring cream



# Christmas Day Menu

£75/person

## Starters

### PRAWN COCKTAIL

Cooked peeled prawns, served with Marie Rose sauce, lemon juice and sprinkled paprika powder

### SMOKED SALMON

Smoked salmon wrapped in soft cheese served on a bed of Artisian bread, topped with rocket

### WARM GOATS CHEESE

Oven baked, braised vegetables and rocket

### MAMAS MEATBALLS

Homemade meatballs simmered in a rich tomato sauce, garlic & basil

## Mains

### FESTIVE TURKEY

Carved roast turkey, served with all the trimmings

### PRIME BEEF

Served with seasonal vegetables, roast potatoes, Yorkshire pudding and a red wine jus

### ROAST LAMB

Served with roast potatoes, seasonal vegetable, Yorkshire pudding and a red wine jus

### PORK BELLY

Served with Jersey roast potatoes, caramelised shallots in Port jus, infused with rosemary and hints of orange zest

### OVEN ROASTED COD SUPREME

Served with a creamy mash potato, green beans and parsley sauce

### VEGETABLE MOUSAKKA

Aubergine, courgette and potatoes covered in white cheese and béchamel sauce. Served with greek salad

## Desserts

### APPLE PIE

Served with hot custard

### BREAD AND BUTTER PUDDING

Made by layering slices of buttered panettone bread scattered with raisins in an oven dish with milk seasoned with nutmeg

### WARM CHOCOLATE FUDGE

Served with pouring cream

### CHRISTMAS PUDDING

Served with custard or pouring cream