

## XMAS MENU

**2 course** 26.00 / **3 course** 32.00

**Add a glass of prosecco** 5.00 / **add a bottle of house wine** 15.00

## STARTERS

### Tiger Prawns

Pan fried with fresh chilli and garlic, served with bread

### Fried Camembert [v]

And cranberry sauce

### House Cured Gin Salmon [gf]

Pickled cucumber and crème fraîche

### Shallow Fried Duck Gyoza

Hoisin and cranberry sauce (vegan gyoza option available)

## MAINS

### Rocka Christmas Dinner

Hand breaded crispy-fried turkey breast, braised red cabbage, sautéed new potatoes, carrots, brussels sprouts, cranberry sauce and red wine jus

### Rocka Festive Stack

Hand breaded crispy-fried turkey breast, brie, cranberry sauce, tomato, shredded lettuce and mayo served in a soft brioche bun with house fries

### Confit Duck Roast

confit duck leg served with braised red cabbage sautéed new potatoes, carrots, brussels sprouts and red wine jus

### Rib Eye

10oz rib eye cooked your way, served with braised red cabbage sautéed new potatoes, carrots, brussels sprouts and red wine jus

### Pan Fried Salmon

Pan fried and roasted salmon fillet served with braised red cabbage, sautéed new potatoes, carrots, brussels sprouts and cranberry sauce

### Pork Belly Roast

Slow cooked pork belly, braised red cabbage, creamy mash, brussels sprouts and red wine jus

### Rocka Vegan Thai Curry [gf/vg]

Roasted pumpkin, rich curry sauce, coconut rice, green beans, tenderstem broccoli and chickpeas with fresh chilli and spring onions

## DESSERTS

### RockaRound The Xmas Tree Chocolate Tart [gf/vg]

Rich and indulgent dark chocolate tart served with coconut ice cream and orange zest

### The Classic Brownie

Indulgent chocolate brownie, Belgian chocolate sauce, coconut ice cream, mulled spices and orange zest

### Churros

Crisp fried goodness tossed in cinnamon sugar with Nutella sauce for dipping

### Coconut Ice Cream [gf]

Black and white coconut ice cream (vegan option white coconut ice cream only)