



HAVE YOURSELF
A MERRY LITTLE CHRISTMAS
|
AT ROSYLEE

For all bookings email christmas@rosylee.com



www.rosylee.com
11 Stevenson Square, Manchester,
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MERRY CHRISTMAS EVERYONE!

At Rosylee we'll make sure you get that warm, fuzzy, nostalgic Christmas feeling as you tuck into our locally sourced, best of British food and drink. From Roast Turkey with all the trimmings to Hot Mulled Wine and Festive Cocktails.

When you see something that tickles your festive fancy, get in touch with our friendly events team and we'll make it happen.

CHRISTMAS AFTERNOON TEA

£18.25pp

12pm - 5pm

Festive Mini Treats

- Mini sticky toffee pudding
- Chocolate posset
- Raspberry cheesecake
- Mince pie with brandy cream
- Homemade Rosylee scones with Tiptree jam and clotted cream

Selection of Festive Mini Sandwiches

- Turkey and cranberry
- Smoked salmon and dill
- Roast red pepper, basil and cream cheese
- Gammon with port and clementine chutney

Make it more festive with a glass of fizz and chocolate dipped strawberries for £25.25pp

£30 FOR YOU!

We know the stresses of putting together a work's do, so all organisers who book and confirm a party of 10 or more will receive a £30 voucher to spend with us after Christmas! Even better, book and confirm before the end of September and we'll increase it to £40!!

For enquiries please email christmas@rosylee.com or call us on 0161 228 66 29

NYE DINNER

£40pp Includes a glass of Prosecco on arrival and complimentary entrance to the Fitzgerald

Starters

- Potted wild rabbit, with heritage carrot and ginger jam and sour dough toast
- Blacksticks Blue panna cotta, with charred pear and walnut biscotti (v)(n)
- Smoked salmon terrine with pickled cucumber and horseradish creme fraiche
- Lemon thyme roasted celeriac and parsnip soup with, baby beetroot dumpling and sage crisps (v)

Mains

- Roulade of beef, with chestnut and parsley pesto, parsnip fries and blue cheese sauce
- Pan seared guinea fowl, wrapped in pancetta with celeriac puree, roast candied beetroot and balsamic jus
- Roast tandoori cod loin, with saag aloo dauphinoise and fennel pakora
- Winter squash and halloumi bubble and squeak, with crispy sprouts and fig jam

Desserts

- Pomegranate posset with rose water shortbread
- White chocolate and champagne cheesecake with raspberry compot
- Cinnamon and apple spring rolls with rum raisin ice cream
- A selection of British cheeses with biscuits and chutney



ONLY £10PP
TO CONFIRM

Book a table on email - christmas@rosylee.com or call us on 0161 228 66 29

CHRISTMAS DINNER - 3 COURSE

£27.95pp

5pm - Close

Starters

- Thyme scented polenta with wild mushroom and and parmesan cream (v)
- Chicken liver parfait with spiced chutney and croutes
- Mushroom and thyme soup (v)
- Gin and Tonic cured salmon with beetroot and horseradish cream

Mains

- Festive turkey with chestnut, apple and sage stuffing and pigs in blankets
- Slow braised blade of beef with a rich red wine jus
- Aubergine, English cheddar and chestnut parcel (v)
- Grilled seabass fillet with lemon and watercress

All served with rosemary roasted potatoes and seasonal vegetables

Desserts

- Chocolate posset with griottine cherry and sweet cream
- Christmas bread and butter pudding with brandy sauce
- Baked vanilla and raspberry cheesecake
- Selection of british cheeses with chutney and crackers



PARTY FOOD

CANAPÉS - 4 FOR £6 OR 6 FOR £10

Savoury

- Battered fish and chips with tartare sauce
- Bloody Mary tomato soup shots (v)
- Cheese and onion croquettes in panko breadcrumbs (v)
- Homemade chicken liver parfait with chutney on croutes
- Mini jacket spuds with English cheddar (v)
- Mini toad in the hole
- Mini salmon and dill bruschettas
- Breadcrumbs halloumi with horseradish and beetroot cream (v)

Sweets

- Chocolate dipped strawberries
- Mini mince pies and brandy cream

Why not add dessert canapés for just £1pp each?



ONLY £10PP
TO CONFIRM

BUFFET OPTIONS

Hot Finger Buffet

£15pp

- Mini Cheeseburgers on toasted Brioche
- Beef and horseradish skewers
- Croxton Manor cheddar and onion croquettes (v)
- Mini fish and chips
- Traditional pigs in blankets
- Garlic and herb bread with cheese (v)
- Thick cut chips
- Mixed salad leaves

Hot Bowl Buffet

£17.95pp

- Homemade cottage pie
- Chicken, mushroom and smoked paprika stew
- Vegetarian hot pot

Served with:

- Mixed salad leaves, pickled red cabbage, rosemary roasted potatoes, toasted ciabatta

MAKE IT A ROSY NEW YEAR

Take a more relaxing option and toast the New Year with good friends over our mouth-watering three course menu. We'll even sort you out with prosecco on arrival.

And if our good wine and quality spirits get you in the mood for more, then head upstairs and join The Great Gatsby party at The Fitzgerald, which will be in full swing.



**ONLY £10PP
TO CONFIRM**

NYE Dinner

£40 pp



1ST-24TH DECEMBER CHRISTMAS LUNCH - 3 COURSE LUNCH

£21.95pp

12pm - 5pm

Starters

- Chicken liver parfait with spiced chutney and croutes
- Baked goat's cheese tart with a tomato, red pepper and basil chutney (v)
- Smoked salmon tartare salad
- Mushroom and thyme soup (v)

Mains

- Festive turkey with chestnut, apple and sage stuffing and pigs in blankets
 - Gammon chop with a port and clementine sauce
 - Aubergine, English cheddar and chestnut parcel (v)
- Salmon fillet with a chardonnay and chervil cream sauce

All served with seasonal vegetables and rosemary roast potatoes

Desserts

- Chocolate posset with griottine cherry and sweet cream
- Christmas bread and butter pudding with brandy sauce
 - Baked vanilla and raspberry cheesecake

