

# ROGUE

## CHRISTMAS 2018

2 COURSES £29.95 | 3 COURSES £34.95

### STARTERS

PRESSING OF FELONS CURED SCOTTISH SALMON  
caper berries – lemon curd – crispy skin

ROAST PUMPKIN AND SAGE VOLUTE  
homemade stout and sultana slice – lightly spiced butter

SLOW COOKED BEEF CHEEK  
truffle mash – crispy parsnips – pan jus

ROAST CRUSTED CAULIFLOWER  
lightly spiced golden raisins – pomegranate – aged parmesan crumb

### MAIN

CRANBERRY STUFFED ROULADE OF TURKEY  
festive trimmings – goose fat roast potatoes

70 DAYS DRY AGED BEEF WELLINGTON (FOR 2)  
cauliflower cheese gratin – marrowfat nuggets  
(£10 supplement)

PITHIVIER OF LEAK AND SMOKED ANSTER CHEDDAR  
caramelised chestnuts – shredded sprouts

LINE CAUGHT WEST COAST MACKEREL  
smoked mussels – puffed wild rice – pickled celeriac

### SWEETS

CLASSIC CHRISTMAS PUDDING  
brandy butter sauce – nutmeg sable

“ROWIE” BREAD AND BUTTER PUDDING  
spiced apple – malted ice-cream

SELECTION OF IJ MELLIS CHEESE  
mini oaties – cranberry chutney

PASSION FRUIT PARFAIT  
kiwi and mango salsa – pineapple sorbet – glazed italian meringue

COFFEE AND MINCE PIES THROUGHOUT DECEMBER

### FOR BOOKINGS

01334 470354

hello@rogue-standrews.com

### FREE GLASS OF PROSECCO

FOR BOOKINGS OF 6 OR MORE,  
BEFORE DEC 1<sup>ST</sup> 2018

### GIFT VOUCHERS FOR SALE

PLEASE ASK INSIDE

### COCKTAIL MASTERCLASSES

AVAILABLE FROM £25