

Christmas Dinner

12th & 19th December

Doors open 6pm

Last orders 7.15pm

**Rouge Restaurant,
Chadwell Heath Lane,
Romford, RM6 4XT**

(020) 8548 7441

rouge@ncclondon.ac.uk



3 course £22

2 course £17

Seasonal Amuse Bouche

Tempura nori wrapped chicken lollipops with ginger and spring onions served with two pepper sauces

Smoked salmon, fresh salmon and monkfish parcels on lemon courgette spaghetti

Jerusalem artichoke soup served with parmesan and herb grissini

Mains

Turkey two ways – boned leg with traditional stuffing of sage and onion wrapped in parma ham and roast breast served with roast potatoes, roast parsnips, spiced red cabbage, cranberry & orange relish and traditional gravy

(traditional halal roast chicken available on request)

Roast Christmas Goose, served with roast potatoes, roast parsnips, spiced red cabbage, sticky pears and bramble gravy

Roast tronçon of turbot served on Puy lentils with crisp smoked bacon and a panache of wild mushrooms

Grilled aubergine, courgette and red pepper involtini, filled with soft goats' cheese, served on fresh tagliatelle with a light tomato sauce garnished with toasted pine nuts and deep fried basil

Desserts

Orange scented sticky steamed sponge pudding with a ginger ice cream

Poached fruit, glazed Champagne & honey sabayon with tuile biscuit

Dark chocolate cheesecake with a salted caramel sauce and white chocolate shards

Seasonal petits fours - mini Christmas puddings and Turkish delight