



Thursday Nights

9th @ 16th

December

Christmas Dinner

3 course £29.50 2 course £25.00

Doors open 6pm Last orders 7.15pm

** menus are subject to change*

***Please alert your waiter of any allergies*

Rouge Restaurant, Chadwell Heath Lane, Romford, RM6 4XT
(020) 8548 7441 rouge@ncclondon.ac.uk

Amuse Bouche

Smoked mackerel pâté with cranberry and pickled ginger on Melba toasts
Smokey pate with sour cranberry & ginger punch, served over toasted sliced bread

Blue cheese panko fritters with quince jelly
British Stilton croquettes served with sweet fruity jelly

Starters

Marinated salmon and scallop's carpaccio with sautéed mangetout and mixed peppers & sherry dressing
Thin sliced citrus cured salmon and scallops, served with flash-fried mangetout and pungent vinaigrette

Jerusalem artichokes velouté with buttered wild mushrooms, roasted chestnuts and white truffle oil
Subtle creamy soup with nutty wild mushrooms and chestnuts, drizzle with flavoured truffle oil

Breaded Lamb chop villeroy with stir fried green asparagus, garlic sprouts and lamb jus
Succulent lamb cutlet coated with béchamel sauce and fried with breadcrumbs

Mains

Turkey two ways – Boned leg with traditional sage, cranberries and onion stuffing and roast breast served with roast potatoes, maple roast parsnips, sautéed chorizo brussels sprouts and gravy
(Traditional halal roast chicken available on request)

Hake supreme in salsa verde with mussel croquettes and clams
Delicate Atlantic hake cooked in parsley and white wine fish fumet, served with fresh clams and Tigres stuffed mussels

Spinach, pumpkin and nutmeg cannelloni with emmental cheese mornay and roasted spiced seeds
Twice stuffed cannelloni tubes with Christmas spiced pumpkin and fresh spinach, served with rich tomato sauce and mornay sauce gratin

Dessert

Gluten free mulled wine chocolate brownie

Flambé Christmas pudding with brandy cream or vanilla ice cream

Irish coffee affogato or mulled wine with mini mincemeat palmiers
(Alcohol free option also available)

