

Rouge Christmas Lunch Menu

Throughout December

12pm - 2pm



(last orders 1.15pm)

Mondays, Wednesdays & Thursdays Christmas Buffet

Two courses for 9.99

Choose from a selection of roast meats and accompaniments

Roast turkey Honey roast glazed gammon Roast chicken Pigs in blankets Sage and onion stuffing Chestnut and apricot stuffing Bread sauce/roast gravy/cranberry sauce

Mirin glazed salmon

Roasted vegetable filo parcels – vegetarian option

Choose from a selection of vegetables

Roast potatoes Roast parsnips Glazed carrots Brussel sprouts Cauliflower gratin

Desserts Black forest trifle Mince pies Christmas pudding Tuesdays & Fridays Menu

3 Course Meal for 19 or individually priced

Starters 5.95

Stewed Beef cheek in winter berry Bourguignon with duchesse potatoes

Mushroom and chestnut pâté with tarragon and fermented cranberries (Vegan)

Seared scallops with chestnut velouté, pancetta and watercress

Mains 10.50

Roast turkey breast with traditional sage, cranberries and onion stuffing

Monkfish and prawn brochette with white bean and cockles' ragout

Cauliflower kiev with smoked beetroot, mascarpone and tarragon salad

Desserts 3.95

Mulled Chocolate mousse

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)

Lounge Christmas Menu available on request



Please alert your waiting staff of any allergies Menu subject to change



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