Rouge Lunch Menu 12pm - 2pm (last orders 1.15pm)



Mondays & Wednesdays Starter

Leek and potato soup with Irish soda bread

3.50

Beetroot with Halloumi salad

4.50

Main

Chicken chasseur with mash potato and green beans

6.50

Croque Monsieur with chips and side salad

3.95

Mediterranean fish gratins with chefs' vegetables

5.95

Vegetable pasta bake

4.95

Dessert trolley 3.50

Eton mess cake Bakewell tart

Chocolate roulade

Tuesdays & Thursdays

Starter

Parsnip soup with roasted hazelnuts **3.50** Tasty and delicious. British parsnips silky soup served with croutons and roasted hazelnuts

Mains

Chicken Wellington 6.50

Tender chicken fillet coated with mushroom duxelles and wrapped in puff pastry, baked to perfection and served with gravy and seasonal vegetables.

Roast Beef top side with Yorkshire Pudding **7.50**

Succulent roast beef topside served with crispy Yorkshire pudding, roasted potatoes, seasonal vegetables, and rich gravy.

Catch of the day 6.95

Sustainable caught fresh fish, brought to us directly from Billingsgate market every morning. Please ask your waiter for todays' special

Cheddar and chard tart with cheese and oatmeal pastry **4.95** Oatmeal short crust pastry tart filled with Swiss chard and cheddar. Served with rocket salad

Dessert trolley 3.50 Floating islands

Poached meringue floating on sweet creme Anglaise

Assorted flavour Ice cream

St GOLD HOSPITALITY Rouge Friday Buffet is back



9.95 per person including dessert

Rouge Restaurant, Chadwell Heath Lane, Romford, RM6 4XT Menu subject to change (020) 8548 7441 rouge@ncclondon.ac.uk Please alert your waiting staff of any allergies