

The Rose

Summer Barbecue

Option 1

£22.50 per person
Minimum 15 people

From the BBQ

Marinated free range Devonshire chicken
Homemade beef burger, cheddar & smoked bacon
Red chilli & lime King prawns
Sticky Hampshire spare ribs

Served with

New potato salad
English Garden salad
Smoked bacon blue cheese & walnut salad

Summer Barbecue

Option 2

£32.50 per person
Minimum 10 people

From the BBQ

Confit garlic langoustines
Red chilli & lime King prawns
Prime Rose County rib eye steak, béarnaise
Hampshire pork tenderloin, whisky & marjoram

Served with

New potato salad
English Garden salad
Smoked bacon blue cheese & walnut salad

Served in the Rose Garden...

Buffet Menu

25.00 per guest | 15 guests minimum
Inclusive of 3 mains, 5 accompaniments & 1 dessert

Mains

Whole Poached Loch Duart Salmon
Dill & Lemon Crème Fraîche & Caper Berries

Roast Sirloin of Beef & Horseradish
Roast Sirloin of Somerset Beef, served pink with fresh Horseradish Cream

Roast Loin of Pork & Crackling
Roast Loin of Pork, served moist with chunky Apple Sauce & Crackling

Shoulder of Lamb & Chorizo Cassoulet
An intense Stew of braised shoulder of Lamb, Chorizo Sausage & Butter Beans

Honey Glazed Ham with Mustards
Honey Glazed Wiltshire Ham served with Piccalilli & Mustards

Roulade of Roasted Sweet Potato, Pumpkin & Swede V
Combination of slow roasted vegetables carefully rolled in short crust pastry, served with Shropshire blue sauce

Devonshire Chicken Liver Parfait
Homemade terrine of chicken liver parfait, smooth & creamy, Accompanied with a delicious, freshly made beetroot compote

Steak & Wandle Ale Pie
Tender chunks of Prime British Beef, cooked with Sambrook's Wandle Ale topped with Puff Pastry

Free Range Chicken & Leek Pie
Succulent Chicken in a Rich Creamy Sauce made with Garlic & White Wine, topped with Puff Pastry

Montgomery Cheddar & Potato Pie V
Montgomery Cheddar & Sliced King Edward Potato in Double Cream Velouté, topped with Puff Pastry

Accompaniments

Potatoes Gratin | Hand Cut Chips | Potato Salad
Thyme & Garlic Roasted New Potatoes
Pesto & Confit Tomato Pasta Salad | Waldorf Salad
Mixed Leaf Salad | Spinach & Feta Salad
Roast Seasonal Vegetables | Cauliflower Cheese

Desserts

Classic Chocolate Brownie
A Rich Belgium Chocolate Brownie with Vanilla Cream

Dark Chocolate Mouse
A light Bavarian Chocolate Cup with Chantilly Cream

Strawberry & Vanilla Cheesecake
A Smooth Vanilla Cheesecake with Strawberry Compote

Glazed Lemon Tart
A Zesty Citrus Filling made from Fresh Lemons on a Sweet Short Crust Pastry Base

Apple & Almond Pie
Spiced Bramley Apple, Cinnamon & crunchy Almonds Topped in Flaky Pastry

The Rose

We love
hosting
parties

...at The Rose and have plenty of menu options for every occasion. From small gatherings in our garden to private events in our first floor room, we'd be more than happy to discuss your specific party needs.

PARTY MENUS

020 7731 1832
info@therosefulham.com

The Rose - Fulham's Village Pub
1 Harwood Terrace
Fulham SW6 2AF

The Rose

Giant Platters

40.00 per platter (feeds 6-10 guests)

The Rose Seafood Platter

Smoked Cornish mackerel, smoked loch duart salmon, salt & pepper squid, mini fishcakes, beer battered hake, Brixham crab pots, grilled tiger prawns, sweet chilli, aioli, chargrilled lemon

The Rose Butchers Platter

Leon chorizo, Cumberland sausage, free range chicken goujons, Parma ham, rare roast beef, crispy Somerset pork belly, Wiltshire ham, Scotch egg, sausage rolls, apple sauce, piccalilli, English mustard, rocket, bread & Cornish sea salted butter

The Rose Garden Platter

Red pepper & goats cheese, deep fried brie, humus, roasted red pepper & cream cheese dip, spicy salsa, roasted aubergine, garlic portobello mushroom, confit tomatoes, sweet potato & cauliflower fritters, crudités, marinated olives & pita

The Rose Cheese Platter

Selection of cheese from Rippon Cheeses of Pimlico Cerney Ash goats cheese, Barkham blue, Lincolnshire cheddar, Somerset brie, boiled hens egg, Celery, piccalilli, Homemade chutney, Pink Lady apple, crusty bread, water biscuits & Cornish sea salted butter

*Cheeses change regularly



 @therosefulham

The Rose

Canapé Menu

15.00 per guest

The prices listed are inclusive of 8 canapés
Minimum of 15 guests

Red chilli & garlic tiger prawns

Seared scallops & cauliflower puree

Wild mushroom & tarragon tartlets (v)

Brixham crab cakes, pea & mint puree

Slow cooked pork belly with apple puree

Salt & pepper squid rings with lemon aioli

Mini handmade beef burger with tomato salsa

Cherry tomato confit & mozzarella crostini (v)

Mini beef & Guinness sausage with caramelised red onion

Braised pork cheek & oxtail brochette, spiced plum chutney

House cured Loch Duart salmon gravlax blini, dill crème fraiche

Seared Somerset beef steak, mini yorkies, horseradish cream

Rosary goats cheese crostini, red onion chutney (v)

Pearl Las & caramelised pear tartlet (v)

Beer battered hake & tartar sauce

Eton Mess with raspberry coulis

Chocolate brownie bites

Mini banoffee pie

All of our meat is free range & supplied from carefully selected British farms. Fish is responsibly caught from sustainable stocks only and is fully MSC certified. Our British Cheeses are individually selected from Rippon Cheese of Pimlico. Herbs grown in our herb garden. All food is freshly prepared on site.

The Rose

Summer Banquet

25.00 two course | 30.00 three course

Starters

Jerusalem artichoke & truffle soup

Roasted artichoke soup with crispy parsnips drizzled with white truffle oil

House cured Loch duart salmon

Tender slices of Scottish Salmon, house cured in beetroot and dill, served with crème fraiche & crispy herb infused ciabatta.

Smoked venison loin

House smoked venison loin, smoked medium rare, served with parsnip, sweet potato & beetroot crisp & pomegranate dressing

Mains

Pan roasted Cornish sea bream fillets

Succulent sea bream fillets caught from the south coast served on pickled fennel, creamy leeks & house smoked green chilli sauce

10oz British sirloin steak with triple cooked chips

Prime cut of 28 day hung sirloin of West Country beef, served with confit tomato & homemade béarnaise sauce

Whole roasted Poussin with thyme roasted potatoes

Whole spring baby chicken gently poached in Aspalls cider, then roasted and served on a bed of seasonal vegetables, served with a cider & sage sauce

Desserts

Lemon posset with poppy seed shortbread

Chilled, zesty lemon cream served with homemade shortbread biscuit

Strawberry & chocolate mille-feuille

Layers of glazed puff pastry, filled with English strawberries, dark chocolate & whipped amaretto cream

Callebaut chocolate Mousse

Rich, dark chocolate mousse with orange and whiskey finished with Chantilly cream

British cheese board (&5 supp)

British cheeses hand selected from Rippon Cheese of Pimlico, served with homemade chutney, celery & biscuits