

New Year's Eve

Tuesday 31st December 2019

Bookings are now being taken for New Year's Eve. We are open all day until 2am! For more details, visit:

www.Rosa12.com/NYE.

FESTIVE OPENING HOURS

We are open every day throughout the festive period including Christmas Eve, Christmas Day, Boxing Day, New Year's Eve & New Year's Day! Please go to www.Rosa12.com or call us on 0191 487 8257 for our seasonal opening hours or to make a reservation.

Christmas 2019 – Pre-Order Form

Name _____
Telephone No _____
Mobile No _____
Email Address _____
Date of Party _____
Time of Party _____
Name of Party _____
No of Guests _____ (Adults) _____ (Children)
Deposit Paid _____

Starter	Orders
_____	_____
_____	_____
_____	_____
_____	_____

Main Course	Orders
_____	_____
_____	_____
_____	_____
_____	_____

Dessert	Orders
_____	_____
_____	_____
_____	_____
_____	_____

** Menu items are subject to seasonal availability. Some dishes may contain nuts. Please ensure to advise us in advance with any food intolerance. Pre order any champagne or premium wines.*



Christmas & New Year



2019

Whether you're looking to add a touch of glamour to your Christmas party or just a festive family evening out - dine, wine and be merry at Rosa Twelve!

You can enjoy a festive lunch or dinner with us throughout December in our stunning First Floor Restaurant or in our exclusive Lugano Room, celebrate Christmas Day and bring in the new year in spectacular style on New Year's Eve... We've got Christmas all wrapped up...



580 Durham Road, Low Fell, Gateshead, NE9 6HX
0191 487 8257 - www.Rosa12.com - info@rosa12.com
[facebook.com/RosaTwelve](https://www.facebook.com/RosaTwelve) - [@rosa12_lowfell](https://www.instagram.com/rosa12_lowfell)



for bookings, enquiries or questions:

Telephone: 0191 487 8257

Email: info@rosa12.com

www.rosa12.com/christmas

Festive Party Menu

Throughout December 2019
Starter, Main & Dessert **£21.00**

Starter

Seasonal soup of the day, crusty bread (v)
Chicken liver pate, caramelised red onion, bread
Salmon & dill fish cake, watercress, sweet chilli
Panko-cruste d Brie, cranberry sauce (v)

Main Course

Roast turkey breast with all the trimmings,
including pigs in blankets, seasonal vegetables,
mashed potato & stuffing
Grilled salmon fillet with creamy spinach, garlic,
herb & white wine sauce, served with mashed
potato & seasonal vegetables.
Slow-cooked lamb shank, Mediterranean garlic
roasted vegetables, mashed potato, mint gravy
Roast butternut squash, pumpkin & sage
cannelloni, feta curd, warm wild tomato salad (v)

Dessert

Traditional Christmas pudding, brandy sauce
Cheesecake of the day with ice cream
Carrot cake with cream
Raspberry ice cream pavlova

Add

On Arrival...

Bottle of Prosecco **+£19.00**

To Finish...

Mince pies & tea or coffee **+£2.00pp**
Cheeseboard & 50ml glass port **+£10.00pp**

Christmas Day

Wednesday 25th December 2019
6-Course Christmas Day Banquet **£74.95**
Children Under-12 **£24.95**

On Arrival... Savoury canapes & glass of Kir Royale

Starter

Winter vegetable broth, brioche bun (v)
Half lobster thermidor, prawns, parmesan crumbs
Scottish smoked salmon with avocado & Asian
dressing
Duck & pork terrine with cranberries & pistachios
Wild garlic mushrooms & truffle shavings (v)

Palate Cleanser... Lemon sorbet

Main Course

Roast turkey breast with all the trimmings,
including pigs in blankets, seasonal vegetables,
stuffing & roast potatoes
28-Day aged Northumbrian beef fillet with winter
greens, sweet potato fries & peppercorn sauce
Steamed monkfish in tomato & garlic sauce, half
lobster thermidor, boiled potatoes, greens &
roasted red peppers
Platter of wild tomato & feta tart, Spanish
cauliflower & saffron aioli, stuffed vine leaves,
avocado ceviche & toasted brioche, beetroot &
tofu scotch egg, caramelised red onion chutney (v)

Dessert

Traditional Christmas pudding, brandy sauce
Dark chocolate & salted caramel
cheesecake, cookies and cream ice cream
Fruit crumble with custard
Raspberry panna cotta terrine, raspberry sorbet

Followed by... Mince pies & tea or coffee

Advanced booking, pre-order and a non-refundable deposit of £10 per person is required for parties of 6 or more guests on the Festive Party Menu. Our main A'la carte menu is available throughout the festive period, however, no mix and match between the menu's. Vegetarian, Vegan & Gluten Free options are available, please ask us for details. And please advise us of any allergies or any other dietary requirements. A discretionary 10% service charge will be added to your bill.

Drinks & Canape packages and Festive Buffets with FREE room hire are available. The Lugano Room can be hired for parties of 30-50 people throughout December. Please ask us for more details!

The Festive menu is also available for group bookings in January 2020.

Advanced booking and 50% non-refundable deposit required for all Christmas Day reservations at the time of booking. Table reservations are available between 12 noon and 3 pm. Restaurant closes at 5 pm. Vegetarian, Vegan & Gluten Free options are available, please ask us for details. And please advise us of any allergies or any other dietary requirements. A 10% service charge will be added to your bill.

All pre-orders are required by Sunday 15th December 2019. Please pre order any champagne or premium wines.

The First Floor Restaurant & Ground Floor (for wheelchair access) will be open. The Lugano Room is available for hire on Christmas Day for private parties of 25 or more. Please ask us for more details.