



# Thanksgiving Dine In

Let us make your Thanksgiving effortless with our exquisite 3 course set menu. Relish a delectable meal crafted by our top chefs, ideal for a warm family gathering. Savour the flavours without the hassle, and celebrate the season in style!

(Served with Parker House Rolls & Grassfed NZ Butter)

## APPETISER

Butternut Squash Agnolotti

Walnut, Cottage Cheese, Sauté Wild Mushrooms & Sage Brown Butter

## MAIN COURSE

Roasted Free Range Turkey (NF)

Sage & Cranberry Stuffing, au Gratin Potato, Orange Cranberry Gel  
Charred Brussels Sprouts & Pan Gravy

## DESSERT

Walnut & Pumpkin Caramel Tart

Smoked Wood Ice-Cream

---

NOVEMBER 27TH  
\$99 PER PERSON

MAKE A RESERVATION



# Festive High Tea

Celebrate the festive season with us at Huckleberry Restaurant for a delightful and indulgent Christmas High Tea experience. Indulge in a specially curated menu that captures the essence of the season, all within the elegant and cosy atmosphere of our dining room.

## WELCOME GLASS OF CHAMPAGNE

## SANDWICHES & SAVORIES

Wadson Farm Egg Salad  
Cucumber, Pickled Red Onion,  
Brioche

Roasted Turkey  
Cranberry Mayo, White Bread,  
Brussels Sprout Slaw

Glazed Ham & Aged Cheddar  
Cheese Quiche

Brie Cheese  
Brown Fig Chutney, Spinach,  
White Loaf

Smoked Salmon  
Celeriac & Apple Slaw, Mini Bagel

## SCONES

Maple Scone

Cranberry Apricot Scone

Served with Clotted Cream and  
Strawberry Jam



## DESSERT

Blackberry & Vanilla Éclairs

Chocolate Yule Log

Chai Latte Cheesecake

Wild Berry & Vanilla Trifle

Eggnog Chocolate Truffle

DECEMBER 5TH - 28TH  
EVERY FRIDAY - SUNDAY

\$65 PER PERSON

BOOK NOW



# Events Festive Canapés

Available to groups of 10 and above, 40% non-refundable  
deposit required at time of booking.

DEC 1ST - 30TH

## HOT CANAPÉS

1 dozen of each minimum

Crispy Mini Peppers, Wild Mushroom Cream Cheese (V, NF) | \$72

Crunchy Potato Cake, Habanero Gel (V, NF) | \$72

Vegetable Spring Roll, Honey Melon Sweet & Sour Sauce (V+) | \$72

Fried Rhode Island Squid, Preserved Lemon (NF) | \$96

Crispy Chicken Clucker, Mustard Aioli & Pickled Shallot (NF) | \$96

Popcorn Shrimp, Sesame Seeds & XO Sauce (NF) | \$96

Charred Chili Beef Skewer & Asian Dressing (GS, DF, NF) | \$96

Lump Crab & Sundried Tomato Quiche (NF) | \$96

## COLD CANAPÉS

1 dozen of each minimum

Stuffed Medjool Dates, Tucker's Farm Goat Cheese & Pistachios (V, GS) | \$72

Roasted Piquillo Pepper, White Bean Bruschetta (V+, NF) | \$72

Layered Coppa, Emmental Cheese & Wild Berry Gel (GS) | \$72

Stuffed Queen Olives, White Anchovies & Oven Dried Tomatoes (NF, GS) | \$72

Shrimp Cocktail, Marie Rose & Honeydew Melon Mignonette (GS, DF) | \$96

Peppered Tuna, Preserved Lemon & Salmon Caviar (DF, GS) | \$96

Smoked Salmon Tartar, Lemon & Chive Aioli, Black Sesame Basket (NF) | \$96

Torched Black Mission Figs, Prosciutto de Parma, Mustard Aioli (GS) | \$96

BOOK NOW

# Events Group Buffet

Available to groups of 20 and above, 40% non-refundable  
deposit required at time of booking.

\$95 PER PERSON

## BREAD SERVICE

Artisanal Bread & Grassfed  
New Zealand Butter

## SOUP

Creamy Parsnip & Pear Velouté (V)  
Spanish Olive Oil & Toasted Hazelnut

## COLD BUFFET

Kale & Romaine Salad (V+, NF)  
Massaged Green Kale, Creamy Lemon-  
Tahini Dressing, Crispy Chickpeas,  
Shaved Radishes

Garden Beetroot Salad (V, GS)  
Roasted & Lightly Pickled Beets,  
Shaved Fennel, Candied Walnut,  
Whipped Goat Cheese, Sherry-Maple  
Vinaigrette

Orzo Pasta Salad (V)  
Roasted Butternut Squash,  
Pickled Red Onion, Crumbled Feta,  
Sundried Tomato Pesto

## CARVING STATION

(Supplemental \$20 pp)

Pineapple Glazed Ham, Honey Grain  
Mustard

## ENTRÉE

Caramelised Onion Rice Pilaf,  
Fried Shallots, Charred Jalapeños  
(V+, GS)

Potato Gratin Gruyère, Confit  
Shallots (GS)

Maple Roasted Root Vegetables  
& Brussels Sprouts (GS, V+)

Blackened Salmon & Holland  
Pepper Cream Sauce (GF)

Braised Angus Beef Short Ribs  
& Natural Jus (GS, DF)

Herb Roasted Turkey, Rosemary,  
Pan Gravy, Sage & Onion Stuffing

## DESSERT

Buttermilk Panna Cotta  
Blackberry Compote, Dried Meringue,  
Fresh Berries

Chocolate Opera Cake  
Vanilla Cake, Coffee Cream,  
Chocolate Ganache

Caramelised Apple Crumble  
Spiced Oat Streusel & Crème Anglaise

Bourbon Pecan Pie  
Gingerbread Mousse & Caramel Sauce

BOOK NOW



# Events Set Menu

Available to groups of 10 and above, 40% non-refundable deposit required at time of booking.

## BREAD & BUTTER SERVICE

Grass-Fed New Zealand Butter (NF)

## APPETISERS

Seared U10 Scallops

Caramelised Onion & Bacon Velouté,  
Parsley Crumb, Lemon Thyme Gel

Wild Mushroom & Truffle Soup  
(V, GS)

Sautéed Mushroom, Thyme Leaves,  
Toasted Hazelnut Crumb

Marinated Baby Beets (V, GS)

Cabernet Sauvignon Vinaigrette,  
Capers, Tucker's Farm Goats Cheese,  
Toasted Pine Nuts Crumb

## MAINS

Pan Roasted Duck Breast (NF)

Blackberry Rum Glaze, Charred Endives,  
Beet Purée, Crispy Quinoa Crumb

Pan Roasted Sea Bass (GS)

Creamed Cauliflower, Tomato Fondue,  
Black Olive Crumb

Smoked Short Rib (NF)

Sweet Potato Espuma, Brown Butter  
Gnocchi, Red Wine Reduction,  
Charred Brussels Sprouts

Wagyu striploin supplemental +\$20

Roasted Free Range Turkey (NF)

Sage & Onion Stuffing, Butternut Squash  
Purée, Cranberry Gel, Charred Brussels  
Sprouts, Turkey Jus





**SUPPLEMENTAL  
FAMILY STYLE SIDES**  
(PRICED PER PERSON)

Hand Cut Truffle Fries (V) - \$9

Maple Roasted Squash & Pecan  
Crumb (V, GS) - \$7

Sautéed Wild Mushroom (V, NF) - \$7

Garlic Potato Mousseline (V, NF) - \$7

Creamed Kale & Garlic Crumb  
(V, NF) - \$7

**SUPPLEMENTAL  
COURSE - \$15**

Chef's Selection of  
Hand-Crafted Cheeses  
Raincoast Crisps, Spiced Nuts,  
Passion Fields Honey

**DESSERTS**

Milk Chocolate Rocher (V)  
Milk Chocolate Cremeux, Hazelnut  
Dacquoise & Rocher Glaze

Passion Fields Honey Crumb  
Cake (V)  
Wild Berry Jus, Tahitian Vanilla  
Cream, Honey Tuile

## Vegan Menu

**BREAD & BUTTER  
SERVICE**

Onion Roll & Whipped  
Vegan Butter (V+)

**APPETISER**

Roasted Pumpkin (V+, GS)  
Pickled Chilli, Puy Lentils,  
Frisée Salad, Tahini Dressing

**MAINS**

Cajun Cauliflower (V+)  
Cauliflower Purée, Pearl Barley  
Pilaf, Golden Raisin, Mint Split  
Vinaigrette

**DESSERT**

Coconut Cake (V+)  
Malibu Pastry Cream, Vanilla  
Crumb, Marinated Strawberries,  
Sorbet

GS: Gluten Sensitive | NF: Nut Free  
V: Vegetarian | V+: Vegan

**AVAILABLE  
DEC 1ST - DEC 30TH**

**\$135 PER PERSON**

**RESERVATIONS@ROSEDON.BM  
441 478 2252 OR 478 2253**

**BOOK NOW**



# Christmas Day Dine In

Make your Christmas Day truly special with a lavish 3 course menu at Rosedon Hotel. Our festive menu features traditional favourites and gourmet delights, ensuring a memorable dining experience.

## APPETISER

Served with Artisanal Bread  
& Grass-Fed New Zealand Butter

**Charred Wild Mushrooms**  
(NF, V+)

Cauliflower & Beetroot Purée,  
Fluffy Quinoa & Wild Herbs

**Salmon Tartare (DF, GS)**

Apple Yuzu Consommé, Salmon Eggs,  
Scallion, Granny Smith Apple,  
Apple Vinegar Gel

**Butter Lettuce Salad (GS, V+)**

Apricot Gel, Apple, Beetroot, Chicory,  
Pickled Radish, Cracked Pepper Ranch,  
Elderflower Cordial, Hazelnut Crumb

**Roasted Butternut Squash**

**Soup (V+, GS, NF)**

Green Apple & Cinnamon Chutney,  
Toasted Pepita Crumb

DECEMBER 25TH  
12:30AM - 5:30PM

\$135 PER PERSON

40% NON-REFUNDABLE DEPOSIT  
REQUIRED AT TIME OF BOOKING

## MAIN

**Seared Local Catch (GS)**

Sunchoke Succotash, Roasted Pepper  
Coulis & Chipperbec Crisp

**Black Pepper Gnocchi (NF)**

Holland Leeks, Winter Roots,  
Cured Egg Yolk & Parmesan Velouté

**Venison Tenderloin (GS)**

Watercress Purée, Glazed Celeriac,  
Pickled Pearl Onion & Wild Berry Jus

**Roasted Free Range Turkey (NF)**

Sage & Onion Stuffing, Butternut  
Squash Purée, Cranberry Gel,  
Charred Brussels Sprouts & Turkey Jus

## DESSERT

**Eggnog Crème Brûlée**

Fresh Berries, Walnut Biscotti

**Raspberry Dome (GF, NF)**

Lychee Mousse, Cocoa Crust,  
Compressed Raspberries

GS: Gluten Sensitive | DF: Dairy Free  
NF: Nut Free | V: Vegetarian | V+: Vegan

BOOK NOW



# New Year's Eve Tasting Menu

Ring in the New Year with elegance and style at our New Year's Eve Dinner. Featuring a spectacular menu and a celebratory atmosphere, it's the ideal setting to toast to new beginnings.

Artisanal Bread & Grass-Fed New Zealand Butter

---

## Glazed Maine Lobster (GS)

Lobster Bisque, Brandy Crème Fraîche, Hen of the Woods, Lobster Oil

## Soft Poached Wadson's Egg (NF)

Potato & Kale Risotto, Barley & Gruyère Cheese

## Duo of Guinea Hen (NF)

Smoked Legs & Leeks Ragout, Parsnip, Apricot Gel & Madeira Thyme Sauce

## Prime Fillet (NF, GS)

Brown Butter Sunchoke Purée, Roasted Baby Beets, Blackberry Jus & Gel

---

## Choux au Craquelin (NF)

Vanilla Bean Mousse, Strawberry Gel & Lemon Thyme Syrup

## Petit Four

Regular Tea & Coffee

\$135 PER PERSON  
VEGAN OPTION AVAILABLE

40% NON REFUNDABLE DEPOSIT REQUIRED AT TIME OF BOOKING

BOOK NOW