



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



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



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