



ROSL

ROYAL OVER-SEAS LEAGUE



STEP INSIDE THIS CHRISTMAS

A warm welcome awaits where splendour and historical richness intertwine perfectly this festive season. Members are invited to celebrate in style choosing from one of our overnight stay packages or simply join us for our Christmas Day lunch.



CHRISTMAS LUNCH ONLY*

*from £160,
(£45 per child under 12)*

INCLUDES

- 25 DEC, 12PM
Festive drinks reception in the Princess Alexandra Hall
- 25 DEC, 1PM
Welcome followed by delicious Christmas lunch, half a bottle of wine per adult and coffee in the Hall of India & Pakistan
- 25 DEC, 2.30PM
King's speech

CHRISTMAS TWO NIGHT STAY

*from £253
per night*

INCLUDES

- 24 & 25 DEC
Two nights' accommodation including breakfast
- 24 DEC, 2PM-6PM
Mulled wine and mince pies at the Duke of York bar
- 24 DEC, ALL DAY
Family board games in the Drawing Room
- 25 DEC, 12PM
Festive drinks reception in the Princess Alexandra Hall
- 25 DEC, 1PM
Welcome followed by delicious Christmas lunch, half a bottle of wine per adult, coffee and gift of festive chocolates in the Hall of India & Pakistan
- 25 DEC, 2.30PM
King's speech

BOXING DAY THREE NIGHT STAY

*from £226
per night*

INCLUDES

- 24, 25 & 26 DEC
The full Christmas Two Night Stay Package, plus Boxing Day accommodation, including breakfast
- 26 DEC, 11AM-1PM
Walking tour of the local area with an expert guide, starting from the clubhouse

PRICE PER ROOM PER NIGHT FROM (inclusive of Christmas lunch)

SINGLE ROOM

DOUBLE ROOM (single occupancy)

DOUBLE OR TWIN ROOM (double occupancy)

Two nights (24 and 25 December)

£253

£275

£405

Three nights (24, 25 and 26 December)

£226

£248

£351

PRICES ARE PER ROOM PER NIGHT INCLUSIVE OF VAT

For information on local church services, please ask at Reception.

PLEASE BOOK A TWO OR THREE NIGHT STAY, INCLUDING CHRISTMAS LUNCH, VIA RESERVATIONS@ROSL.ORG.UK

*BOOK CHRISTMAS LUNCH (ONLY) AT ROSL.ORG.UK/CHRISTMAS-LUNCH



CHRISTMAS DAY LUNCH MENU



CANAPÉS

Beetroot cured salmon, blinis, salmon roe, crème fraîche
Beef tartare croustade with Dijon mustard mayonnaise
Mushroom tartlet, pickled mushrooms (vg)

Prosecco Cielo DOC NV

AMUSE-BOUCHE

Celeriac and truffle velouté and chestnuts

STARTER

Smoked salmon, crème fraîche, capers, Avruga caviar, blinis

Club White, France

MAIN

Roast Norfolk turkey, confit leg and sage stuffing, duck fat roast potatoes with pigs in blanket with roast carrots, parsnips, Brussels sprouts and braised red cabbage (served in sharing dishes)

Club Red, France

DESSERT

Traditional Christmas pudding with brandy custard

Coffee

Our prices are inclusive of VAT.

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirements, please let us know.