



A FESTIVE PRIVATE DINING OFFER, EXCLUSIVELY FOR MEMBERS

All inclusive £135

including VAT per person

FESTIVE PACKAGE

FROM 16 NOVEMBER TO 26 DECEMBER 2026

Park Room 10 guests (min 8 guests)

Brabourne Room 40 guests (min 20 guests)

Glass of fizz on arrival

Three course set menu with coffee & mini mince pies

Half bottle of house white or red

Christmas decorations & crackers

Menu, place cards & linen

TO BOOK

Please email dining@rosl.org.uk or enquire with the 1910 Dining Room Manager

T&CS APPLY

*Valid for member enquiries made between 23 October and 26 December 2026
for the Brabourne Room and Park Room only. Subject to availability.*





STARTERS

ROASTED CELERIAC VELOUTÉ

Black truffle, roasted chestnuts, pickled shimeji mushrooms, herb oil (vg)

DUCK LIVER AND COGNAC PARFAIT

Crispy rösti cake, Sauternes jelly, toasted pistachio, port-poached quince

WHISKY-CURED SCOTTISH SALMON

Pumpernickel, fennel pollen mayonnaise, shiso leaf

MAINS

ROAST NORFOLK BRONZE TURKEY BALLOTINE

Chestnut and confit turkey leg stuffing, duck fat potatoes, maple-glazed heritage carrots, buttered sprouts with pancetta, braised red cabbage, pigs in blankets, red wine and thyme jus

ROAST FILLET OF CORNISH HALIBUT

Champagne beurre blanc, leek fondue, caviar, rösti potato, wilted baby spinach

WINTER FORESTIÈRE RISOTTO

Seasonal wild mushrooms, confit garlic, nutritional yeast, truffle oil (vg)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Pedro Ximénez Anglaise, winter berry compote

CHOCOLATE DÉLICE

Salted caramel, hazelnut praline, vanilla ice cream (v)

CHAMPAGNE AND WINTER CITRUS BAVAROIS

Blood orange sorbet, candied citrus, Champagne jelly

COFFEE & MINI MINCE PIES

CELEBRATE IN STYLE AND ADD A BOTTLE

ROSL Champagne, Gardet Brut Tradition, France, NV £76.5

ROSL Champagne, Gardet Brut Rosé, France, NV £100

Hunter's MiruMiru Brut, New Zealand, NV £55

Hunter's Sauvignon Blanc, New Zealand, 2025 £45

Hunter's Pinot Noir, New Zealand, 2024 £48



ALL GUESTS ARE SERVED THE SAME MENU WITH EXCEPTION OF DIETARY REQUIREMENTS.

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. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge will be added to your bill.

100% of this charge goes to the team members.