ROYAL OAK

Christmas farty Menn

3 COURSES FOR £39.50 PP

Starters

FIELD MUSHROOM SOUP

Fresh Oregano, Roasted Garlic Dressing, Artisan Bread

ROULADE OF SMOKED & POACHED SALMON

Cardamom, Blood Orange, Spiced Ginger Bread

TWICE BAKED SOUFFLÉ

Goats cheese & Spinach Soufflé, Beetroot Chutney, Bitter Leaf Salad, Caraway Dressing

SEARED PIGEON BREAST

Pan Seared Pigeon Breast, Black Pudding Crumb, Celeriac Puree, Pancetta Crisp, Cranberry Gel

Mains

All Main Courses are served with Roast Potatoes, Brussel Sprouts & Roasted Root Vegetables

SUSSEX TURKEY

Roast Breast, Slow Cooked Stuffed Leg, Orange & Sage Stuffing

OXTAIL & MONKFISH

Monkfish & Oxtail, Herb Pancake, Parsnip Puree, Smoked Bacon, Red Wine Jus

VEGETARIAN WELLINGTON

Parsnip, Squash & Spinach, All Butter Puff Pastry, Goats Cheese & Cranberry Sauce

PAN SEARED HALIBUT

Halibut, Wild Mushrooms, Herb Gnocchi, Tender stem, Lemon Butter Sauce

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Includes Tea or Coffee, Mince Pie & Truffles

TRADITIONAL CHRISTMAS PUDDING

Homemade Pudding, Brandy Custard

ROYAL OAK TRIFLE

Spiced Ginger Cake, Prosecco Jelly, Set Custard, Fruits, Chantilly Cream

BLACK FORREST BRULEE

Chocolate Brulee, Cherry Compote, Chocolate Crumble, Kirsch Chantilly, Cherry Fluid Gel, Poached Cherry's, Chocolate Shards

CHEESE BOARD £5 Supplement

Selection of 3 English Cheese's, Celery, Quince Jelly, Apple, Grapes, Selection of Biscuits & Toasts

