



Christmas at The Royal Oak



STARTERS

DUO OF SALMON– BEETROOT CURED SMOKED SALMON, SMOKED SALMON MOUSSE, PICKLED FENNEL, DRESSED LEAVES + CIABATTA (GFA)

CRAYFISH COCKTAIL– CRAYFISH, SHREDDED BABY GEM, TOPPED WITH MANGO + DILL MAYONNAISE WITH CIABATTA (GFA)

CREAMY WILD MUSHROOM CIABATTA– TOASTED CIABATTA TOPPED WITH WILD MUSHROOMS, COOKED IN WHITE WINE AND FINISHED WITH CREAM + PARMESAN (GFA)

ROASTED PEPPER HOUMOUS– ROASTED VINE CHERRY TOMATOES, GARLIC & BASIL PESTO, BREAD (GFA)

PESTO CHICKEN ARANCINI– WITH RED PEPPER SAUCE, ROCKET + PARMESAN

MAINS

TURKEY ROULADE WRAPPED IN BACON WITH PORK, SAGE + ONION STUFFING, DUCK FAT ROAST POTATOES, BRAISED CABBAGE, LEEK + SMOKED BACON, MAPLE GLAZED CARROTS, MINI CRANBERRY TART WITH GRAVY + BREAD SAUCE

BUTTERNUT + WILD MUSHROOM FILO WITH ROAST POTATOES, MAPLE GLAZED CARROTS, GARLIC KALE + VEG GRAVY (VE)

PORK TOMAHAWK SERVED WITH BRAISED CABBAGE, LEEK + SMOKED BACON, MAPLE GLAZED APPLE, CREAMY WILD MUSHROOM SAUCE + OVEN ROASTED BABY POTATOES (GFA)

SEA TROUT, OVEN ROASTED BABY POTATOES, COURGETTI WITH CHIVE OIL, WHITE WINE, DILL + CRÈME FRAICHE + CAPER SAUCE (GFA)

FESTIVE SIDES

CAULIFLOWER CHEESE (GFA), PIGS IN BLANKETS & SAUSAGE MEAT STUFFING £6 EACH OR 3 FOR £15

DESSERTS

APPLE + MINCE MEAT CRUMBLE TART SERVED WITH HOMEMADE BRANDY BUTTER ICE CREAM

CHRISTMAS PUDDING WITH BRANDY SAUCE (GFA)

CHOCOLATE BRIOCHE + MARMALADE BUTTER PUDDING WITH CREAM

CHOCOLATE + VANILLA + CHERRY CHEESECAKE WITH ICE CREAM (GFA, VE)

2 courses for £30 or 3 courses for £40

FESTIVE MENU AVAILABLE FOR PARTIES OF 8+, RUNNING NOVEMBER 25TH-DECEMBER 23RD. PRE ORDER ONLY