ROYAL OAK

CHRISTMAS PARTY

CHESTNUT AND PARSNIP SOUP
Flint Owl foccacia and butter GfO

SMOKED HADDOCK AND CHORIZO FISHCAKE
Black garlic aoli and watercress

PARMA HAM & BURRATA
Red pesto topped - crisp sourdough

WILD MUSHROOM VOL AU VENT
Puff pastry, Roquetfort cheese, balsamic glaze

CRAYFISH COCKTAIL
Crayfish in Marie Rose sauce, Flint Owl bakery toast and lettuce 9.5

BAKED GOATS CHEESE
Local goats cheese, cranberry sauce, walnut bread

ROAST TURKEY CROWN
(OR VEGETARIAN WELLINGTON*)
Sage & onion stuffing, garlic roast potatoes pigs in blankets* savoy cabbage, honey roast root vegetables, brussel sprouts and rich gravy Gf

MIXED GAME BOURGUIGNON
Locally sourced game, pearl barley, root veg, caramalised onions, red wine

SALMON FILLET
Dill creme fraiche, garlic buttered mash, fine beans, tenderstem broccoli

BUTTERNUT SQUASH RISOTTO
Spinach, roasted butternut squash with a chestnut and parmesan crumb

8OZ SIRLOIN
Wild Mushrooms, vine cherry tomatoes, chunky chips, peppercorn sauce £4 Sup

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CHOCOLATE TORTE
Morello cherry Chambourd sauce

TIRAMASU
Classic & stunning

WHITE CHOCOLATE MOUSSE
Mango & passion fruit coulis

APPLE, PEAR & CRANBERRY CRUMBLE
With vanilla custard

CHEESEBOARD
Selection of three cheeses, crackers and chutney

SIDES

Truffle and parmesan fries 5 Flint Owl garlic and parsley ciabatta 4.5
Mixed salad bowl 4 Fries/chips 5 Cauliflower cheese 5

THREE COURSE £39.95 TWO COURSE £32.95

THE ROYAL OAK CHRISTMAS PARTY BOOKING FORM

Lead Booking Name: _____ Amount of Guests: _____ Time of Booking: _____

Email Address: _____ Date of Booking: ___/___/___

Dietary Notes & Special Requests: _____

_____

50% per head to be taken to secure booking.

Name	SOUP	FISHCAKE	PARMA	VOL AU VENT	CRAYFISH	GOATS CHEESE	TURKEY	GAME	SALMON	RISOTTO	STEAK	TORTE	TIRAMISU	MOUSSE	CRUMBLE	CHEESEBOARD		DIETARY REQ.
TOTAL OF EACH MEAL SELECTION																		