



The Royal Oak

Mother's Day Menu

Starters

Roasted Tomato & Basil Soup served with warm Cheesy Garlic Bread **(v)**

Chicken Liver, Smoked Bacon, Thyme & Brandy Pâté with caramelised Onion Chutney and Toasted Sourdough

Sautéed Mushrooms in a White Wine & Stilton Cream Sauce served with Toasted Ciabatta with Pesto dressed Rocket Leaves **(v)**

Smoked Salmon & King Prawn Cocktail served in a Classic Marie Rose Sauce and Crisp House Salad **(gf)**

Mains

All served with Garlic & Rosemary Roast Potatoes, Honey Glazed Carrots, Buttered Cabbage and Leeks, Green Beans, a Giant Yorkshire Pudding, Sage & Onion Stuffing, and Rich Red Wine Gravy **(gf available on request)**.

All our meat is locally sourced.

Roast Topside of Beef

Roast Shoulder of Lamb **(£2.00 supplement)**

Honey Roasted Gammon

Roast Leg of Pork with Crackling

Chicken Breast

Beetroot & Butternut Squash Wellington **(v)**

Desserts

Sticky Toffee Pudding with a Salted Caramel Sauce and Custard

Double Chocolate Brownie with Vanilla Bean Ice Cream and Crushed Pistachios

Lemon Posset served with homemade Shortbread Biscuit and Raspberry Compote

Mango Sorbet with Mixed Berries & Fruit Coulis **(gf)**

Main course £19.00 / 2 courses £26.00 / 3 courses £32.00
(a non-refundable deposit of £10.00 per person is required at the time of booking)

All our dishes are freshly prepared, if you have any allergy concerns, please speak to a member of staff before ordering.

(v) vegetarian / (vg) vegan / (gf) gluten free