



The Royal Oak

Christmas Fayre Menu

STARTERS

Curried Parsnip Soup with Parsnip Crisps and Coriander Naan (v) (vg) (gf)
Smoked Salmon and King Prawn Cocktail served with fresh Granary Bread and Butter (v)

Smoked Bacon, Chicken Liver and Thyme Pâté with Red Onion Chutney and Toast

Grilled Goats Cheese Salad with Basil Pesto and toasted Pine Nuts (v) (gf)

MAIN COURSES

all served with Garlic and Rosemary Roast Potatoes, Honey Roast Carrots & Parsnips and Buttered Brussel Sprouts

Roast Turkey and Pigs in Blankets served with Cranberry and Sausage Meat Stuffing

Topside of Beef served with Horseradish Mash and Yorkshire Pudding
Beetroot and Butternut Squash Wellington served with Sage and Onion

Stuffing and Yorkshire Pudding (v) (vg) (gf)

Salmon Fillet served with Hollandaise Sauce and Creamed Spinach (v) (gf)

DESSERTS

Baileys Cheesecake with Chocolate Shortbread Biscuit Base and Chocolate Ganache (v)

Tipsy Christmas Pudding with Brandy Sauce or Cream (v)

Lemon Possett with Winter Berry Compote and Shortbread Biscuit (v)

Mango Sorbet and fresh Fruit (v) (vg) (gf)

Selection of Cheese and Biscuits with Chutney (v)

2 courses for £32.00 / 3 courses for £38.00

Available from Wednesday 19th November to Wednesday 24th December, a non-refundable deposit of £10.00 per person is required at the time of booking and parties over 6 people need to pre-order and pay 50% 7 days before the event.

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

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