



The Royal Oak



CHRISTMAS FAYRE MENUS
MONDAY 29/11 TO THURSDAY 23/12
LUNCH & EVENING

LUNCH

Two courses £21 or three courses £27

TO COMMENCE

Butternut squash soup & herb croutons

Ham hock terrine, red onion chutney & melba toast

Salmon dill & crème fraiche tart, herb oil rocket salad



TO FOLLOW

Traditional roast turkey, apricot stuffing, pigs in blankets & roast potatoes,
roasted root vegetable & seasonal greens

Braised beef brisket, creamed horseradish mashed potato & seasonal greens

Roasted beetroot & root vegetable wellington, fondant potato & swede puree



TO FINISH

Traditional Christmas pudding with brandy sauce

Winter berry cheesecake & spiced fruit coulis

Chocolate & berry roulade with warm chocolate sauce

Add coffee & mince pies £1.50





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EVENING

Two courses £24 or three courses £32

TO COMMENCE

Butternut squash soup topped with crème fraiche,
served with rustic breads

Smoked salmon & prawn mousse parcel,
lemon cream & pickled cucumber

Smoked duck & orange salad with a honey & mustard dressing

Bang bang Christmas spiced cauliflower on pickled vegetables



TO FOLLOW

Roast turkey, apricot stuffing, sausages wrapped in smoked bacon, cranberry
relish, duck fat potatoes & roasted root vegetables

Vegetarian haggis wrapped in savoy cabbage, roasted root vegetable,
thyme potatoes & savoury jus

Herb crusted Hake, creamed mashed potato,
red pepper coulis topped with samphire

Slow cooked blade of beef, roasted shallots, button mushrooms,
braised red cabbage & red wine jus



TO FINISH

Chocolate & cherry roulade with warm chocolate sauce

Traditional deluxe Christmas pudding served with brandy cream

Winterberry cheese cake, spiced berry compote

Three local cheeses, water biscuits & fig chutney



Add coffee & mince pies £1.50

