

The Royal Oak

CHRISTMAS MENUS SELECTION FORM

DATE:	TIME:
NAME:	
TOTAL NO IN PARTY:	TOTAL DEPOSIT £5 per head:
CONTACT TEL NO:	EMAIL:

Lunch		
Two courses £21, three courses £27		TOTAL
Starters		
Butternut squash soup & herb croutons		
Ham hock terrine, red onion chutney & melba toast		
Salmon dill & crème fraiche tart, herb oil rocket salad		
Main course		
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		
Dessert		
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		
NOTES		

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DATE:	TIME:
NAME:	
TOTAL NO IN PARTY:	TOTAL DEPOSIT £5 per head:
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Dinner		
Two courses £24 , three courses £32		TOTAL
Starters		
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		
Main course		
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		
Desserts		
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		
NOTES		