

# The Royal Oak

## Christmas Menu 2018

### Starters

*Roasted Sweet Potato & Carrot Soup with Crispy onions, Chive Crème Fraiche*

*Beetroot Cured Salmon Gravlox, Green Apple, Celeriac & White Cabbage Remoulade, Avocado Cream & Herbed Bread*

*Christmas Infused Ham Terrine, Date & Pear Chutney, Toasted Brioche*

*Tartlet of Goat's Cheese & Balsamic Blue Figs, Dressed with Peppery Rocket garnish*

### Mains

*Traditional Free-range Turkey, Apricot & Sage Stuffing served with Rosemary & Thyme Roast Potatoes, Roasted Root Vegetables & Chipolata Wrapped in Streaky Bacon and Gravy.*

*Roast pork belly served with Rosemary & Thyme Roast Potatoes, Roasted Root Vegetables with apple infused bread sauce and gravy*

*Braised Brisket of Beef served with Rosemary & Thyme Roast Potatoes, roasted root vegetables, Buttered Green beans and a red wine jus*

*Sauté Spinach & Mushroom Puff Pastry Wellington, served with Rosemary & Thyme Roast Potatoes, Green Beans & Vegetarian Gravy*

*Pan Seared Fillet of Sea Bass served with Fennel & Chive Risotto, Baby Spinach Salad, Saffron Beurre Blanc*

### Dessert

*Hazelnut Meringue with Blackcurrant Sorbet Dark Chocolate Sauce*

*Christmas Pudding with Brandy Sauce & Red Currants*

*Iced White Chocolate Parfait, Brandy Clementine's, Dark Chocolate Sprinkles*

*Bread & Butter Pudding with Sultanas, Apple and Cinnamon served with Custard*

2 Courses £19 per person

3 Courses £25 per person

*\*All bookings require a pre-order and a deposit to secure the booking of £5 (non-refundable)*

*\*Bookings between 1<sup>st</sup> and 22<sup>nd</sup> December 2018*

Please note that our dishes may contain one or more of the following allergens:  
Cereal, Gluten, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk or others not listed.  
If you suffer with an allergy please speak to a member of staff before ordering.