

THE ROYAL OAK

Christmas Menu 2018

Bombay spiced parsnip soup with onion bhaji (nv)
Garden honey ham hock and parsley terrine with sourdough crisps and piccalilli salad (n)
Wobbly Bottom Farm goats' cheese with pear and walnut salad
and local elderberry dressing (nv)
Sautéed garlic tiger prawns on brioche toast with harissa mayonnaise (n)
Tregothnan tea-smoked duck breast with beetroot and horseradish salad

Butter-roast free range turkey with chestnut stuffing, pig-in-blanket,
brussel sprouts, sticky red cabbage and pan juices (n)
Pan-fried Cornish hake fillet with crispy polenta, lentils, Bucksum greens and chorizo
Pan-roast Oxfordshire partridge with creamy pearl barley, curly kale and mushrooms
Camembert, caramelised red onion and sage pithivier with creamed leeks (nv)
Braised Rebellion IPA beef cheeks with creamy mustard mash
and glazed heritage carrots

All served with honey roast parsnips and roasties

Sticky toffee Christmas pudding with vanilla cream and toffee sauce
Chocolate truffle terrine with blood orange sorbet
Pineapple and ginger pavlova with rum caramel and toasted almonds (n)
Clementine posset with cranberry compôte and cinnamon palmiers
Oxford Blue cheese with onion marmalade and warm fruit cake (n)

Christmas eco crackers and festive spiced fudge

£32.50 for 3 Courses £24.50 for 2 Courses (Monday to Friday Lunch)

Please ask for help with any allergies

H o ... H o ... H o ...
H a p p y C h r i s t m a s
f r o m a l l o f u s a t
T h e R o y a l O a k !