

Christmas at The Royal Oak

3 courses: £35 pp

For tables of 8 or more a pre-order and £10 per person deposit is required

Set Menu

Starters

Roasted Parsnip & Rosemary Soup

Sweet, Aromatic & Earthy Soup with Herb Oil, Parsnip Croutons & Seeded Toast (gfo) (ve) (v)

Festive Bubble & Squeak

Caramelised Bottom Potato, Brussel Sprouts, Carrot & Parsley Patty
Poached Egg, Roasted Chestnuts
Hollandaise Sauce (v) (gf)

Venison, Pork & Pancetta Terrine

Gherkins, Woodland Chutney, Sourdough Toast

Smoked Salmon Gravalax

Pumpernickel Bread, Red Onion & Caper Salad, Crème Fraiche

Mains

Festive Turkey or Nut Roast

Roast Potatoes, Brussel Sprouts & Greens, Glazed Carrots & Parsnips,
Bread Sauce, Pigs in Blankets, Gravy (gf)

Braised Duck Leg

Sauteed Pancetta, Pearl Onions & Mushrooms, Creamy Mashed Potatoes, Red Wine Jus (gf)

Pan Fried Salmon

Beurre Blanc, Sauteed New Potatoes, Charred Silver Skin Onions, Peas & Edamame Beans (gf)

Wild Mushroom & Roasted Chestnut Risotto

Parmesan & Truffle Oil (v) (veo) (gf)

Desserts

Winter Berry Crumble, Custard

Christmas Pudding, Brandy Sauce

Tarte Tatin, Vanilla Ice Cream

Coffee & Chocolate Mousse Pot, Whipped Cream

Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice Cream

*If you have any **food allergies or intolerances** please make a member of our team aware as **not all ingredients are listed on the menu**.
Whilst we endeavour to do our best, there can be no guarantee of an allergen free product.*

(v) = vegetarian, (ve) = vegan, (gf) = gluten free, (n) = nuts, (o) = option.

An optional service charge of 12.5% will be added to your final bill