



The Royal Oak Festive Evening Menu 2017



We request all parties to **pre-order** at the bar or over the phone. A £10 deposit per person will be required. Menu available for evening meal from 1st – 23rd December (excluding Sunday's).

Call 01664 563147.

2 courses £25. 3 courses £30. Including coffee & mince pie

We have a selection of wines available as well as festive cocktails, mulled wine and cider.

To start

Celery & stilton soup served with a port reduction & warm homemade bread (v)
Roquefort panacotta with pickled walnuts & Balsamic glaze (v)
Chicken liver parfait, Royal Oak spiced apricot chutney & toasted brioche
Royal Oak crayfish & apple cocktail served with brown buttered bread.

To follow

Traditional free range Turkey breast, chestnut & apricot stuffing served with all the trimmings
Slow cooked blade of beef, horseradish mash, red wine sauce with crispy parsnips
Baked hake & buttered samphire with spinach & a prawn velouté
Twice baked goats cheese soufflé, with parmentier potatoes & creamed leeks. (v)

All served with fresh seasonal vegetables.

To finish

Traditional Christmas Pudding with Brandy Anglaise
Chocolate Orange Parfait with dark Chocolate Sauce
Red wine poached pear with fresh vanilla chantilly
Cheese Platter (£2 supplement)

(Cropwell Bishop Stilton, Butlers Secret Vintage Cheddar, French Brie, Royal Oak spiced apricot chutney, selection of Crackers)

Liqueur Coffee (£5 supplement)

Food served at The Royal Oak is freshly prepared to order. Please be aware that some dishes may take up to 25 minutes to cook.

Please make us aware of any Food Allergies or Gluten Free requirements. Our dishes may contain Celery, Crustaceans, Eggs, Milk, Molluscs, Mustard, Nuts, Sesame seeds.