The Royal Oak Festive Menu

To Start

Celeriac & Apple Soup, Roasted Hazelnut Granola

Confit Chicken, Dried Figs & Parma Ham Terrine, Toasted Soda Bread

Potted Smoked Haddock, Dijon, Mustard & Leeks, Melba Toast

To Follow

Roast Breast Of Turkey, Pancetta Crisp, Caper, Madeira & Thyme Sauce

Roast Tranche Of Halibut, Wild Mushrooms & Parsley Sauce

Spiced Miso Black Rice, Charred Sprouts, Sesame & Roasted Chestnuts

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All Served With Dauphinoise Potatoes & A Selection Of Seasonal Vegetables

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Puddings

Warm Festive Rice Pudding, Cranberries & Rum Caramel

Dark Chocolate Mousse, Baileys Cream, Clementine & Praline

Blue Stilton, Fig Jelly, Biscuits & Chutney

Mince Pies & Coffee Included.

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Two Courses £27.50

Three Courses £32.50

If You Have Any Dietary Requirements Or Major Allergens Please Speak To A Member Of Our Team, Sesame Seeds & Nuts Are Used In Our Kitchen

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MENU AVALIBLE FOR LUNCH OR DINNER - TABLES OF 8 OR MORE.

FROM 1ST DECEMBER TO THE 23RD DECEMBER ONLY

A PRE ORDER REQUIRED 1 WEEK BEFORE.