



# THE ROYAL OAK

## SWALLOWCLIFFE

### Christmas Day Menu 2020

#### START

Jerusalem artichoke soup, hazelnut pesto, cheese gougère v

Carpaccio of local venison, smoked beetroot, ewe's curd, pickled walnut dressing

Crab & prawn cocktail, avocado, lettuce, Marie Rose, prawn toast

Double baked cheese soufflé, melted leeks, truffle cheese sauce, watercress v

#### *Palate cleanser*

*Gin & Tonic Sorbet*

#### MAIN

Roast crown of English turkey, slow cooked leg, pork & sage stuffing, pigs in blankets, roast potatoes, Madeira gravy

Roast rib of dry aged beef, Yorkshire pudding, roast potatoes, horseradish cream, red wine gravy

Butternut squash & wild mushroom wellington, chestnuts, mushroom & tarragon sauce v

All served with braised red cabbage, roast parsnips, creamed brussels, glazed carrots

Pan fried fillet of brill, creamed potato, baby leeks, brown shrimps, caviar beurre blanc

#### DESSERTS

Sticky fig pudding, brandy custard, Christmas pudding ice cream

Dark chocolate tart, cranberry, clementine, whiskey & marmalade ice cream

Crème brûlée

British cheese plate, chutney, crackers

*To finish landlord Chris' traditional Yorkshire memory  
Christmas Cake with Wensleydale Cheese*

Coffee & Tea

£85 per person

Children under 12 £42

Please ask if we can modify your choice, however, we cannot guarantee any dish will be completely allergen-free

The following are regularly used in our kitchen: celery, gluten, eggs, fish, lupin, milk, molluscs, mustard, nuts, sesame seeds, shellfish, soya, sulphites