



# THE ROYAL OAK

## SWALLOWCLIFFE

### Christmas Day Menu 2021

#### CANAPÉ

Wild mushroom arancini, truffle mayonnaise V

#### STARTER

Roasted parsnip & apple soup, hazelnut pesto, Welsh rarebit V

Confit duck croquette, celeriac rémoulade, duck liver parfait, Sauternes jelly

House smoked salmon, crème fraiche, pickled cucumber, blinis, caviar

Double baked cheese soufflé, beetroot compote, candied walnuts, watercress V N

*Palate cleanser*

*Gin & Tonic Sorbet*

#### MAIN

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

Wild mushroom & butternut squash pithiver, chestnuts, mushroom & tarragon sauce V

Beef Wellington, truffle mash potato, braised shallots, baby spinach, sauce bordelaise

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

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

#### DESSERT

Royal Oak Christmas pudding, brandy custard, Christmas pudding ice cream V

Dark chocolate marquise, hazelnut, miso caramel, vanilla ice cream V N

Clementine trifle, gingerbread, clementine & Cointreau granita

British cheese plate, chutney, crackers

*Filter Coffee*

£95 per person

Children under 12 £45

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

