



THE ROYAL OAK

SWALLOWCLIFFE

Festive Menu 2021

START

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

Duck liver parfait, Madeira jelly, toasted brioche

Smoked salmon pâté, beetroot, pickled cucumber, toast

Heritage beetroot salad, pickled walnuts, pear, chicory, deep fried blue cheese V N

MAIN

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

Braised feather-blade of beef, horseradish mash potato, roasted carrots, braising sauce

Double baked cheese soufflé, wild mushrooms, butternut squash, mushroom & tarragon sauce V

Pan fried hake, 'bubble & squeak', cavalo nero, mussels, grain mustard sauce

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

DESSERTS

Sticky fig pudding, toffee sauce, Christmas pudding ice cream V

Dark chocolate mousse, sea salt, chocolate crumble V

Clementine posset, shortbread, fruit compote V

British cheese plate, chutney, crackers

Three Courses - 32

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

Royal Oak, Festive Menu - Pre Order Form

The Festive Menu is available for pre-order only from Monday through to Saturday, lunch or dinner from 1st December to 22nd December 2021 for parties of 4 people or more
 Please contact us to book your table and discuss on 01747 870211 or email us at hello@royaloakswallowcliffe.com and then complete this pre order form and return it to us no later than 7 days prior to your booking. For parties of more than 10 people please use extra forms.

NAME: CONTACT NO:

E-MAIL:

BOOKING DATE: TIME: NUMBER IN PARTY:

FILL IN YOUR GUESTS' NAMES BELOW
Please select one choice from each section...

Starter				Main				Dessert			
Parsnip & Apple Soup	Duck Liver Parfait	Smoked Salmon Pâté	Beetroot Salad	Roast Turkey	Blade of Beef	Cheese Soufflé	Pan Fried Hake	Sticky Fig Pudding	Chocolate Mousse	Clementine Posset	Cheese Plate

Please advise us if any of your guests have any allergies and if so what:

Any further comments or requests:

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