



# THE ROYAL OAK

## SWALLOWCLIFFE

### FESTIVE MENU 2022

#### TO START

White onion & cheddar soup, crispy onions, croutons, thyme  
Chicken liver parfait, pancetta, bitter orange chutney, toasted bread  
Aloo tikki chaat, spiced sweetcorn, raita, coriander & mint chutney (VE)  
Lemon & dill crispy fish cake, poached egg, sautéed spinach, hollandaise

#### MAINS

Roasted crown of turkey, pork & sage stuffing, pigs in blankets, duck fat roast potatoes, Madeira gravy  
Braised feather-blade of beef, thyme mash potato, glazed & puree carrot, bourguignon sauce  
Royal Oak mushroom & apricot nut roast, roast potatoes, wholegrain mustard & herb sauce (N) (V)  
Pan seared sea bass, samphire, gnocchi, cider & mussel velouté, mussels  
*All served with port braised red cabbage, marmalade roast parsnips, creamed brussels, glazed carrots*

#### DESSERT

Royal Oak Christmas pudding, brandy custard, Christmas pudding ice cream  
Café latte panna cotta, espresso syrup, amaretti (N)  
Dark chocolate ganache, miso caramel, almond, crème fraiche ice cream (V)  
British cheese plate, chutney, crackers (V)

Tea & coffee

Three courses – 37.50

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 1<sup>st</sup> December to 23<sup>rd</sup> December 2022. 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 more than 10 people please use extra forms

NAME: ..... CONTACT NO: .....

E-MAIL: .....

BOOKING DATE: ..... TIME: ..... NUMBER OF PARTY: .....

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

	Starter				Main				Dessert			
	Soup	Chicken Liver Parfait	Aloo tikki Chaat	Lemon & Dill Fishcake	Roast Turkey	Blade of Beef	Nut Roast	Pan Seared Sea Bass	Christmas Pudding	Latte Panna Cotta	Chocolate Ganache	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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