



# THE ROYAL OAK

SWALLOWCLIFFE

## FESTIVE MENU 2023

### *Start*

Spiced parsnip & apple soup, almond pesto, parsnip crisps, croutons VE, N, GFA

Royal Oak double baked cheese soufflé, beetroot compote, pickled walnuts, watercress V, N

Smoked haddock fishcake, pickled cucumber & fennel, warm tartare sauce

Pork, game & cranberry terrine, apple & saffron chutney, toasted sourdough GFA

### *Main*

Turkey schnitzel, brussel sprout & potato hash, pig in blanket, stuffing & cranberry gravy

Braised beef shin, onion pearl barley, gremolata, charred onions, braising jus GF

Marmite & truffle roasted cauliflower, matchstick potatoes, spinach, mushroom & verjus dressing VE, GF

Pan fried hake, curry leaf crushed potatoes, onion bhaji, brown shrimps, tandoori sauce GFA

### *Dessert*

Poached pear, hazelnut brittle, miso caramel, pear sorbet VE, N, GFA

Christmas pudding ice cream, Pedro Ximénez, espresso V, N

Dark chocolate mousse, clementine, salted caramel ice cream V, GF

British cheese plate, chutney, crackers V, GFA

Tea, Coffee, Mince Pies

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

3 Courses £40 per head