



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, GFA

Dark chocolate mousse, clementine, salted caramel ice cream V, N, GFA

British cheese plate, chutney, crackers V, N, 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