## **Festive Menu**

## Starters

Winter root vegetable and thyme soup, warm bread (V) (GFA)

Honey roast ham hock terrine, sweet pickled vegetables, piccalilli dressing, caramelised onion bread (GFA)

Burnt pear, walnuts and chicory on sourdough crostini, gorgonzola cheese glaze, reduced balsamic (V) (VGA) (GFA)

Smoked mackerel paté, cream cheese and chives, cucumber ribbons, homemade blinis (GFA)

## Main Courses

Turkey escalope with sausage meat, chestnut and cranberry stuffing, wrapped in streaky bacon, roast potatoes, pigs in blankets, sautéed Brussel sprouts, bread sauce, turkey gravy (GFA)

Roast belly of pork, potato and black pudding croquette, balsamic glazed carrots, port reduction, anise carrot puree, fennel shoots (GFA)

Wild mushroom arancini, with sautéed Tuscan kale and chestnuts, Jerusalem artichoke puree, confit leeks (V) (VGA) (GFA)

Salmon supreme, spinach and dill en croute, sea salt new potatoes, sautéed green beans, cheddar and leek sauce (GFA)

Char-grilled 10oz sirloin steak, skinny fries, onion rings, grilled tomato, watercress, sauce Diane on the side (GFA) + £5

## Desserts

Warm Christmas pudding, Martel brandy sauce, macerated redcurrants, spiced tuile (GFA)

Warm sticky toffee pudding with toffee sauce, vanilla ice cream, brandy snap shards

Chocolate torte, Italian meringue, orange curd, almond praline (GFA)

Cheese slate – Cheddar, Stilton & Brie with biscuits, celery, red onion jam, grapes

(GFA) - Gluten Free Adaptable

2 Courses £22.00

3 Courses £27.50

The Royal Oak - The Green - Long Whatton www.theroyaloaklongwhatton.co.uk 01509843694



**Festive Menu Booking Form (Compulsory for tables of 8 or more)** Please make sure you book a table directly with us first. For tables of 8 or more we require a £10 per person non-refundable deposit within two weeks of booking. We require this order form filling out and sending to us 7 days before your meal. Please note this is for bookings between 25<sup>th</sup> November and 24<sup>th</sup> December (Excluding Sundays).

Booking Name	Tel Number_	Email						
Booking Date	Number in Party	Arrival Time	_ Dining Time					
Office Use Only – Deposit	Paid £ Date	Received By	<u> </u>					
Please inform us of any dietary requirements when completing the pre-order form below								

NAME	Soup	Pear & Walnut	Ham Hock Terrine	Mackerel Pate	Turkey	Pork Belly	Mushroom Arancini	Salmon	Steak	Steak Cooking Preference	Christmas Pudding	Sticky Toffee	Chocolate Torte	Cheese & Biscuits	Dietary Requirements