

# Mother's Day 31<sup>st</sup> March 2019

Available 12.00 – 18.00pm

## To Start

Chicken Caesar: Char-grilled chicken breast, crispy bacon, baby gem, Parmesan shavings, Caesar dressing and croutons (GFA)

Smoked salmon and tiger prawn cocktail with Marie Rose dressing, iceberg lettuce, cucumber and brown bread (GFA)

Chestnut and wild mushrooms cooked in a garlic cream sauce served with toasted brioche and a parsley crumb (V) (GFA)

Homemade soup of the day served with crispy ciabatta bread (V) (GFA)

Pressed BBQ shin of beef, pork cracker, carrot and ginger pickle and crispy parsley (GFA)

## Main Courses

Cod supreme served with crushed Jersey Royals and spring onions, buttered asparagus, crispy capers and a chive and dill white wine sauce (GFA)

Baked aubergine and courgette parmigiana, with heritage tomato and rocket salad, olive and sun blushed tomato dressing and garlic ciabatta topped with mozzarella (V) (GFA)

**The following main courses are all served with a trio of fresh vegetables**

**“Royal Oak sharing platter for 2”** roast beef, slow cooked 14oz lamb shank and roast pork belly served with all the trimmings **£1 per person supplement** (GFA)

Slow cooked 14oz lamb shank with roast potatoes, Yorkshire pudding and gravy (GFA)

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy (GFA)

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy (GFA)

Lentil, sultana and chestnut wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (V)

Chicken breast pan roasted with garlic, lemon and rosemary, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA)

## Desserts

Honey panna cotta, rosemary genoise, honeycomb and crystallised rosemary (GFA)

Selection of cheese & biscuits (GFA)

Royal Oak chocolate brownie, vanilla ice cream and chocolate sauce (GFA)

Toffee apple crumble and crème Anglaise

Selection of Rossa ice cream (GFA)

**3 courses £27.50**

**(GFA) – Gluten Free Adaptable – Please ask a member of staff**

**(V) – Vegetarian**