



Christmas

Festive menu
TWENTY SEVENTEEN



SERVED LUNCH AND EVENING FROM
27TH NOVEMBER TO 24TH DECEMBER

Festive menu



STARTERS

Sweet potato, carrot and ginger soup served with warm bread (v)

Potted salmon and shrimp, lemon and dill mayonnaise, leaves and toasted granary bread

Game bird terrine, char grilled pear, beetroot and orange chutney, ciabatta croutons

Wild mushroom and puff pastry roulade, butternut squash veloute, toasted pumpkin seeds and truffle oil

MAINS

Turkey escalope with a sausage meat, chestnut and cranberry stuffing, wrapped in streaky bacon. *Served with roast potatoes, pigs in blankets, kalettes, bread sauce and a turkey gravy*

Hake supreme, crushed new potatoes and Savoy cabbage *with a tarragon butter sauce and crispy bacon bits*

Pan roasted pork fillet, black pudding and Parma ham roulade. *Pancetta, mixed bean and tomato cassoulet and sautéed Brussels sprouts*

Lentil, leek and chestnut wellington *with roast potatoes, caramelised red cabbage, kalettes and vegetarian red wine gravy (v)*

'Royal Oak' fish pie – *Salmon, king prawn, scallop and haddock in a smoky béchamel sauce flavoured with whole grain mustard, topped with cheddar cheese. Served with tempura green beans*

All main courses are served with a selection of vegetables for the table

DESSERTS

Warm Christmas pudding, *with Martell brandy sauce, spiced tuile and macerated redcurrants*

Vanilla crème brulee, *pecan nut berry crunch and homemade shortbread*

Panettone and brioche bread and butter pudding *with fresh custard*

Cheese slate – *Cave aged cheddar, Colston Bassett Stilton, Slack ma girdle soft cheese*

EVENING BOOKINGS £26.50

LUNCHTIME BOOKINGS £23



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Festive Menu Pre-Order 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 27th November and 24th December (Excluding Sundays).

Booking Name..... Arrival time.....

Telephone number..... Dining time

Email..... For our use only -

Booking Date..... For our use only

Number in party.....	1	1
	0	11

For our use only

Deposit paid £

Received by

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