



## **Boxing Day 2017**

### **STARTERS**

**Homemade sweet potato, carrot and ginger soup** served with warm bread (v)

**Twice baked Stilton soufflé**, caramelised fig, fig puree and chestnut crumble (v)

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

**Wild mushroom and puff pastry roulade**, squash velouté, toasted pumpkin seeds and truffle oil (v)

**Smoked haddock and quail egg Cullen skink**, with crispy leeks and crusty bread

### **MAINS**

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

**Pan roasted chicken breast** in a lemon & thyme marinade, dauphinoise potatoes, charred leek, bacon crisp and a chicken & white wine jus

**Lentil, leek and chestnut wellington**, served with roast potatoes, caramelised red cabbage, Brussels sprouts and a vegetarian red wine jus (v)

**Fried halloumi cheese, bulgur wheat and pomegranate salad**, char-grilled vegetables, toasted almonds and yoghurt tahini dressing (v)

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

**The Royal Oak fish pie** – Salmon, king prawns, scallops and haddock in a smoky béchamel sauce flavoured with mustard and dill, topped with Cheddar mash and served with tempura green bean beignets

**Slow cooked lamb shank** cooked and served in a rich red wine & vegetable sauce with rosemary & garlic mashed potato

***Each table is served with a selection of vegetables***

### **DESSERTS**

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

**Panettone and croissant bread and butter pudding** with Crème Anglaise

**Steamed chocolate sponge pudding**, with a warm chocolate & cointreau sauce and vanilla ice cream

**Cheese slate** – Cave aged Cheddar, Colston Bassett Stilton, Slak ma girdle soft cheese £1.75 supplement

**2 Course £22**

**3 Course £27**

**Our normal children's menu will be available**