



THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

Festive Menu

Starters

Chicken liver parfait, caramelised red onion chutney, pickled cornichons, toasted brioche (GFA)

Cod, smoked haddock & leek fishcake, crushed peas, lemon mayo, watercress salad, crispy capers

Roasted parsnip & apple soup, crème fraiche herb oil, sourdough (GFA V VGA)

Creamy garlic wild mushrooms, truffle, toasted brioche, Parmesan, chive oil (GFA V VGA)

Main Courses

Roasted root vegetables & braised red cabbage served to the table

Bacon wrapped turkey roulade, sage & onion stuffing, duck fat roasted potatoes, pigs in blankets, sprouts, turkey gravy (GFA)

Braised blade of beef, horseradish creamed potato, charred hispi cabbage, bourguignon sauce (GF)

Pan roasted salmon fillet, crushed potato & herb cake, tenderstem broccoli, white wine cream sauce (GF)

Butternut squash, Stilton & red onion wellington, crispy fried potatoes, creamed cabbage, gravy (V VGA GFA)

8oz sirloin steak, served with fries, roasted plum tomato, garlic & herb button mushrooms, watercress and peppercorn sauce on the side (GFA)

£5 supplement

Desserts

Christmas pudding, brandy sauce, rum & raisin ice cream (V GFA)

Sticky toffee pudding, toffee sauce, salted caramel ice cream (V GFA)

Baked vanilla cheesecake, mulled cranberry compote, cinnamon shortbread (V GFA)

Chocolate orange tart, Cointreau Chantilly cream, gingernut crumb (V)

Cheese & Biscuits - Cheese selection served with crackers, grapes, celery & quince jelly (GFA) *£3 supplement*

2 Courses - £32

3 Courses - £38

Includes a Christmas cracker

GF - Gluten Free | GFA – Gluten Free Adaptable | V – Vegetarian | VG - Vegan | VGA – Vegan Adaptable

Please make us aware of all dietary requirements and allergies before ordering | All prices contain VAT at the current rate.