

Royal Oak Christmas Menu 2016

Three Courses £22.95, two courses 18.95

Starters

Soup of the day with sliced ciabatta (v)

Duck liver pate, soaked in cognac and served with cranberry and sliced ciabatta

Classic Anti-Pasti platter; salami Milano, Parma ham, rocket and tomato and mixed olives, buffalo mozzarella and bread

Insalata Caprese with beef and cherry tomatoes, buffalo mozzarella, rocket and virgin olive oil and basil with shaved parmesan and toasted ciabatta (v)

Homemade chicken wings served with garlic mayo and salad

Mains

Traditional turkey dinner, with bacon wrapped sausages, stuffing, roast potatoes, seasonal vegetables, and Turkey Gravy

Duck leg confit with duck and orange sauce resting on roasted charlotte potatoes with seasonal vegetables

Oven baked fillet of salmon on a bed of roasted charlotte potatoes, seasonal vegetables and cherry tomatoes drizzled with leek and garlic topped with a pesto dressing

Vegetarian risotto with crème fraiche and pomodoro, with courgettes, peas and peppers topped fresh rocket and shaved parmesan (v)

Venison shank on a bed of mashed potatoes with a red win jus

Nut roast with vegetable stuffing, roast potatoes, seasonal vegetables, and vegetable gravy (v)

Desserts

Sticky Toffee Pudding served hot with custard

Cheesecake with raspberry coulis

Warm chocolate cake with ice cream

Apple pie served with custard

Christmas pudding with brandy sauce