

Royal Oak Christmas Menu 2017



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 with bacon wrapped sausages, stuffing, garlic and rosemary roast potatoes, wine wine glaze carrots and broccoli and Old Peculier gravy

Duck leg confit with duck and orange sauce resting on a bed of 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)

Fillet of sea bass served on a bed of roasted charlotte potatoes with a sauce of cherry tomatoes, leeks and a butter sauce, topped with olive tapenade

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

Desserts

Rich sticky Toffee Pudding served hot with custard

Light, fluffy and zesty lemon cheesecake with raspberry coulis

Indulgent chocolate cake with ice cream

Soft red velvet cake with cream

The original Christmas pudding with brandy sauce



Add a glass of prosecco for £2 per person (only one glass per person)