

TheRoyal Oak

Christmas Party Menu 2017

1ST - 22ND DECEMBER 3 COURSE £29.99

STARTERS

- Roasted Pumpkin soup**-Topped with honey and pumpkin seeds and served with rustic bread
- Smoked Salmon & Cream Cheese Roulade**-Served with dressed leaf & a citrus dill crème fraiche
- Breaded Pressed Ham Hock**-Served with apple puree, apple jelly & a fresh apple salad
- Vegan Courgette Fritters**-Served with chilli & lime salsa verde
- Smoked Chicken & Chestnut Salad**-Served with a cranberry dressing & black pudding crumb

MAINS

- Grilled Pork Fillet**-Served with Irish cabbage, mashed potato sauce & a red wine jus
- Baked Chicken Breast wrapped in Parma Ham**-Served with dauphinoise potato, sautéed spinach & a chestnut mushroom with a sage and lemon sauce
- Broad Bean, Pea & Spinach Risotto**-Topped with a parmesan crisp & red watercress finished with a truffle oil
- Traditional Roast Turkey**-Served with stuffing, pigs in blankets, roast potatoes, seasonal vegetables, yorkshire puddings & turkey gravy
- Roast root Vegetable Wellington**-available with the roast turkey trimmings
- Pink Bavette Steak**- On a celeriac potato rosti, with coq au vin sauce confit garlic puree & red baby watercress

DESSERTS

- Christmas Pudding** with brandy sauce
- Mulled Wine Trifle** topped with whipped cream & shaved chocolate
- Honeycomb Cheesecake** with vanilla ice cream
- Cheeseboard** locally sourced cheeses with crackers & homemade chutney
- Sticky Toffee Pudding** with toffee sauce and vanilla ice cream

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(Service charge is not included in any of our prices and is upon your discretion)
A discretionary 10% service charge will be added to the bill for tables of 8 and over