

ROYAL OAK

CHRISTMAS MENU 2017

(Available lunch and dinner from 1st of December until 8 pm on 24th December)

Deep Fried Beer Battered Chicken Fillets topped with a Hickory Sauce and Smoked Cheese with Tossed Salad Leaves

Home Made Goats Cheese, Bacon and Mushroom Tartlets served with Tomato Chutney with Tossed Salad Leaves

Chefs Smooth Chicken Liver Pate accompanied with Salad Leaves, Granary Toast and Chefs Red Onion Chutney

Prawn Cocktail with Rich Marie Rose Sauce served with Granary Bread

Home Made Chunky Vegetable Broth served with a Warm Bread Roll

(All Salad Leaves are drizzled with a Honey and Mustard Dressing)

Traditional Lincolnshire Turkey Breast served with Yorkshire Pudding, Pig in Blanket, Cranberry and Orange Stuffing, Cranberry Sauce and Rich Roast Gravy

Roast Topside of Beef with Horseradish Sauce served with a Herb Yorkshire Pudding and Roast Gravy

Grilled Salmon Steak sat on a Potato Cake smothered with a King Prawn Bisque

Chef's Vegetable Loaf on a Pool of Vegetable Ratatouille

All the above served with New Potatoes, Roast Potatoes, Brussel Sprouts, Carrots and Roast Parsnip

Traditional Christmas Pudding with a Creamy Brandy Sauce

Chocolate Fudge Cake served with Fresh Cream

Home Made Tea Cup Sherry Trifle

Home Made Mince Pie and Butterscotch Cheesecake

Cheese and Biscuits £4.95 extra

Freshly Brewed Coffee with Mince Pie

3 courses including Coffee mince pie and crackers £23.95

2 courses £18.95 including crackers, plus coffee and mince pies at £2.50

Book a table of 10 Adults or more and organizer goes free

£5.00 per person, non - refundable deposit required to reserve your table