

ROYAL OAK
CHRISTMAS MENU 2018

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

Chicken Fillets topped with Cranberry Sauce and Grilled Bacon
topped with Melted Brie 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 Yorkshire
Pudding, Pig in Blanket, Cranberry and Orange Stuffing,
Horseraddish Sauce and Rich Roast Gravy
Grilled Salmon Steak sat on a Potato Cake smothered with a King
Prawn Bisque
Chef's Vegetable Loaf on a Pool of Parsnip Puree topped with a Sage
and Onion Crust with Rich Vegetable Gravy
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 After 8 Mint Cheesecake
Cheese and Biscuits £4.95 extra

Freshly Brewed Coffee with Mince Pie
3 courses including Coffee mince pie and crackers £24.95
2 courses £19.95 including crackers, plus coffee and mince pies at
£2.50

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

