

THE ROYAL OAK CHRISTMAS MENU

STARTERS

Sweet potato, chilli and crème fraîche soup with sourdough bread
Lobster and prawn cocktail

Brixworth pâté, spiced festive chutney and a mini brioche loaf
Beetroot carpaccio, breaded French goats cheese & candied hazelnuts

MAINS

Roast turkey paupiette with sage and onion stuffing, lashings of gravy, pigs
in blankets and crispy roasties

Pan fried monkfish and lobster bisque with chive potato croquettes

Local game, London dry gin and celiac pie with chunky chips

Stuffed butternut squash with a chestnut and sage crumb served with garlic
rosemary new potatoes

-All main courses come with traditional seasonal greens-

PUDDING

Traditional Christmas pudding with brandy custard

Baileys cheese cake

Chocolate and black cherry roulade

Lemon posset with cinnamon shortbread

2 courses £24.95 3 courses £29.95