



THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

Festive Menu

Starters

Smoked salmon & dill mousse crostini, pickled cucumber, horseradish crème fraiche (GFA)

Chicken liver parfait, clementine & port chutney, toast (GFA)

Roasted butternut squash & sage soup, chilli oil, toasted ciabatta (GFA V VGA)

Wild mushroom, truffle & thyme risotto, crispy garlic (GFA V VGA)

Main Courses

Bacon wrapped turkey roulade, bread sauce, sage & onion stuffing, duck fat roasted potatoes, pigs in blankets, bacon sprouts, red cabbage, honey glazed carrot with turkey gravy (GFA)

Butternut squash wellington, mushroom duxelle, roasted new potatoes, red cabbage, thyme infused white wine cream sauce (V VGA)

Pan seared hake, parmesan cream foam, saffron parmentier potatoes, charred leeks (GFA)

Blade of beef, fondant potato, pumpkin puree, kale, red wine & sage split jus (GFA)

9oz sirloin steak, roasted on vine cherry tomatoes, field mushroom, balsamic baby onions, skinny fries, peppercorn sauce (GFA)

£5 supplement

Desserts

Steamed Christmas pudding, brandy sauce, orange syrup (V)

Dark chocolate torte, raspberry sorbet, mint syrup, almond brittle (V GFA)

Caramalised white chocolate & apple mille-feuille, passionfruit textures (V)

Cheese & biscuits - Wensleydale with cranberries, Colston Bassett blue, Godminster cheddar, crackers, grapes, celery & red onion jam (GFA)

£2 supplement

2 Courses - £29.50

3 Courses - £37.00

*The Festive Menu Is Compulsory For Tables Of 7 Or More
A £10 Deposit Per Person & Pre-Order Is Required*

GFA – Gluten Free Adaptable | V – Vegetarian | VG - Vegan | VGA – Vegan Adaptable

Please make us aware of all dietary requirements and allergies before ordering | All prices contain VAT at the current rate.