



CHRISTMAS DAY MENU

Merry Christmas from the team at the Royal Oak!

We welcome everyone here and aim to ensure that there is something for all to enjoy.

If you follow a special diet, please ask for information on how our dishes can be adapted to make something delicious for you...

Please note, we use fresh ingredients where possible and the below menu is subject to availability

Available from 12-2.30pm

4 courses: Adults £90 / Children £45 (under 10s only)

STARTERS

Roasted Chestnut and Leek Soup ^{V Vg*} *with a warm roll and salted butter*

Smoked Salmon and Crayfish Parcels *in sweet chilli, lemon and lime jus with granary bread and salted butter*

Poached Pear and Dolcelatte Salad ^{V Vg*} *with walnuts*

Chicken Liver Pâté *with melba toast and spiced fig marmalade*

MAINS

Traditional Norfolk Turkey *with roast potatoes, pigs in blankets, cranberry and herb stuffing, seasonal vegetables and gravy*

Sirloin of Beef *with roast potatoes, Yorkshire pudding, seasonal vegetables, creamed horseradish and gravy*

Slow-roasted Belly of Pork *with dauphinoise potatoes, seasonal vegetables, apple purée and cider and apple jus*

Pan-seared Sea Bass Fillet *with creamed potatoes and spinach, sautéed vegetables and a carrot and ginger purée*

Butternut Squash and Sage Risotto ^{V Vg*} *with pea shoots*

PUDDINGS

Traditional Christmas Pudding - *with brandy sauce*

Trio of Chocolate Desserts - *salted caramel and white chocolate cheesecake, chocolate orange brownie and dark chocolate and mint mousse*

Tropical Fruit Salad ^{Vg*} - *with passionfruit ice cream*

Festive Cheese Board - *trio of cheeses with fruits, crackers and sweet spiced chutney*

TEA OR COFFEE AND PETIT FOURS ^{Vg*}

^V Vegetarian ^{V*} Adaptable for Vegetarians ^{Vg} Vegan ^{Vg*} Adaptable for Vegans

All our food is prepared in a kitchen where nuts, cereals containing gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance or Coeliac disease, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination/contact with other allergens. Cereals containing gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination/contact which may therefore affect those who are extremely sensitive. If you are unsure which of our products go through the deep fryer please ask a member of staff. 1023

CHRISTMAS DAY MENU PRE-ORDER FORM

Please note: a £45pp deposit is required to confirm your booking, with full payment and menu choices due by 11th December. A minimum of 2 weeks notice is required for cancellations.

We look forward to welcoming you for your festive celebrations!

Name													
Address/email													
Phone number													
Deposit paid													
No. adults							No. children						
Date							Time						
Dietary requirements													
STARTERS													
	Initials												
Chestnut and Leek Soup ^{V Vg*}													
Smoked Salmon Parcels													
Pear and Docelatte Salad ^{V Vg*}													
Chicken Liver Pâté													
MAINS													
Roast Turkey													
Sirloin of Beef													
Belly of Pork													
Sea Bass Fillet													
Risotto ^{V Vg*}													
DESSERTS													
Christmas Pudding													
Trio of Chocolate Desserts													
Tropical Fruit Salad ^{Vg*}													
Festive Cheese Board													

THE ROYAL OAK

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Stay in touch Check out our website and follow us on Facebook to stay up-to-date with our latest news, menus, offers and events in the New Year!