



CHRISTMAS DAY

£85 PER PERSON

AMUSE-BOUCHE

STARTERS

SCALLOPS, KEDGEREE AND SCALLOP ROE VELOUTÉ

DUCK RILLETTES, PRUNE AND ARMAGNAC PURÉE AND GINGERBREAD

PASTRAMI-CURED SALMON, PICKLED VEGETABLE SALAD AND RYE TOAST

TUNWORTH CHEESE & TRUFFLE TART, CANDIED WALNUTS AND CONFIT RED ONION JAM

MAINS

ROASTED TURKEY WITH ALL THE TRADITIONAL TRIMMINGS

JOHN DORY, SAFFRON FONDANT POTATO, WARM TARTARE SAUCE AND CREAMED LEEKS

CHESTNUT, WILD MUSHROOM & SPINACH WELLINGTON, ROQUEFORT SAUCE AND SAUTÉED KALE

FILLET STEAK ROSSINI WITH BRIOCHE CROUTE, TRUFFLE POMME PURÉE, CARAMELISED RED ONION
AND MADEIRA SAUCE

DESSERTS

BAKED JAFFA CAKE MOUSSE AND BLOOD ORANGE SORBET

THE ROYAL OAK CHRISTMAS PUDDING, BRANDY BUTTER AND CUSTARD

WHITE CHOCOLATE & CHERRY CRÈME BRÛLÉE AND CRANBERRY SHORT BREAD

LOCAL CHEESES, BISCUITS, THE ROYAL OAK CHUTNEY, APPLES, CELERY AND WALNUTS

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.