



Festive Lunch Menu

from 1st December - 24th December 2019

12-2.30pm

£15.50 2 courses

£18.95 3 courses

Pressed pork, cranberry and chestnut terrine
Grill room chutney

Mushroom and walnut pate
rosemary and Halen Môn mini flat bread

Poached fillet of salmon
white wine and laverbread sauce, crostini
thins

Hand reared O.E Metcalfe Turkey
traditional trimmings

Breaded Oxtail Rissole
beetroot and apple remoulade

Slow cooked Rump of Beef
celeriac puree, red cabbage, mushroom jus

Cream of Leek and Potato Soup
mini loaf

Fillet of Cod
cannelloni bean cassoulet, leek and smoked bacon

O.E Metcalfe Sausages
onion crisp mash, onion gravy root vegetable crisps

Pearl barley and roast butternut squash risotto
sage fritter
(vegan)

Siwgr a Sbeis Award Winning Xmas Pudding
brandy cream sauce

Bramley apple cheesecake
apple compote, mini meringue

Treacle Tart
caramelised pear, ginger ice cream

Dark Chocolate Delice
banana, barti ddu toffee sauce

Duo of hot & cold cheese
crackers, bara brith chutney

Please inform your server of any allergen or intolerances

reservations@royaloakhotel.net
www.royaloakhotel.net
01690 710219