

Festive Lunch Menu

daily from 1st December - 24th December 2022

£20.00 2 courses

£25.00 3 courses

reservations@royaloakhotel.net

www.royaloakhotel.net

01690 710219

Pork & Apple Rissole

crispy black pudding, apple puree, crackling

Duck Liver & Orange Parfait

topped with cranberry butter, red onion relish

Sweet Potato Falafel

Tomato & pepper relish, tzatziki, mini thyme
& Halen Môn flatbread

Creamy Crab, Parmesan & Pea Risotto

parmesan tuille

Mushroom & Tarragon Soup

Hand reared O.E Metcalfe Turkey

traditional trimmings

Chefs Hand Made Game Pie

topped with mustard glazed shortcrust pastry

Roast Salmon Wellington with Prawn & Spinach Mousse

baby new potatoes, lemon & dill cream

Tenderloin of Pork

carved onto smoked bacon & vegetable rosti, confit shallots, peppercorn cream jus

Vegetable & Nut Roast (v)

onion puree, vegetable jus

Siwgr a Sbeis Award Winning Xmas Pudding

brandy cream sauce

Sticky Toffee Pudding

butterscotch sauce, vanilla pod ice cream

Cappuccino Creme Brûlée

coffee shortbread

Salted Caramel & Pecan Cheesecake

Duo of Hot & Cold Welsh Cheese

crackers, bara brith chutney



FOOD ALLERGIES & INTOLERANCES.

Before ordering drinks or food, please speak with a member of our staff about your requirements. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil