

Festive Menu



2 Course: £25.00

3 Course: £30.00

Starters

Beetroot & Goats Cheese Bon Bons, beetroot relish

Curried Cauliflower Fritters, lime pickle & spiced potato paratha

Chicken Liver, Orange & Brandy Parfait, red onion marmalade, crostini thins

Pork & Leek Meatballs, tomato sauce, toasted rosemary focaccia, parmesan

Cream of Mushroom & Tarragon Soup, mini loaf

Main Course

Hand reared O.E Metcalfe Turkey with all the traditional trimmings

Naturally Smoked Haddock, Chorizo & Leek Risotto

poached free-range egg, crispy leeks

Slow Cooked Belly Pork

wholegrain mustard mash, red wine jus

Salmon Wellington

prawn & spinach mousse, truffle & spinach winter green sauce, baby potatoes

Vegetable & Nut Roast

chestnut & cranberries

Subject to availability: Trio of Local Welsh Beef

(4oz rump steak, mini shepherds pie, ox cheek rilette)

Dauphinoise potato, red cabbage jus -£6.00 supplement

Desserts

Royal Oak Christmas Pudding, brandy cream sauce

Ginger & Honey Cheesecake

Cranberry & White Chocolate Bread & Butter Pudding & creamy custard

Chocolate Brownie, salted caramel ice cream & chocolate mud

Duo of hot & cold Welsh cheeses 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. Please scan QR code for full allergen and ingredient information



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