



Comeda Biba et Epulara

The Royal Oak Leighterton

Christmas Party Menu 2018

Available from 23rd November to 22nd December – Lunch & Dinner

2 courses, including coffee or tea £24.50

3 courses, including coffee or tea £29.50

Starters

Jerusalem Artichoke Soup, crispy capers, chive oil, smoked eel & cheddar cheese twist (gfo)

Game Terrine, homemade chutney, baby sourdough loaf (gfo)

Chargrilled Salt-Baked Celeriac, apple, celery cress, candied walnuts, pickled walnut & black garlic ketchup (vg, gf)

Cornish Crab Crumpet, white crab, homemade sourdough crumpet, brown crab butter, pickled kohlrabi & apple (gfo)

Main Courses

Roast Turkey, apricot & chestnut stuffing, roast potatoes, honey roast carrot & parsnip, Brussel sprouts, pigs in blankets, turkey gravy

Roast Loin of Venison, shin cottage pie, fermented turnip purée, charred shallots, brassicas (gf)

Roast Hake, green peppercorn sauce, potato rosti, wilted spinach, Romanescu, cranberry dressing (gf)

Creamed Leek & Holy Smoked Cheese Crispy Cannelloni, braised red cabbage, burnt cauliflower purée, pickled shallots (v)

Puddings

Traditional Homemade Christmas Pudding, brandy vinegar ice cream (v)

Crema Catalana, poached pears, shortbread (v, gfo)

Beer & Cardamom Apple Fritter, salted chocolate sauce (v)

Chocolate & Burnt Citrus Pavé, layered milk chocolate mousse, dark chocolate glaze, blood orange sorbet (v)

British Cheeseboard, 3 cheeses, biscuits, grapes, chutney - £1 supplement

£10 deposit per person required with booking - non-refundable if cancelled within 14 days of the event

If you have specific dietary requirements, please let us know when pre-ordering

Gratuities are discretionary and it's our policy that they will be shared between our staff.

We're happy to provide allergen guidelines for all our menu items. Our food is prepared and cooked in our busy kitchens so there may be a risk that traces of allergens might be found in any dish. For more information, please ask a member of staff.

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