



CHRISTMAS MENU

Available from Wednesday 1st December. Pre-Orders Only.

Two Courses £19.95

Three Courses £23.95

STARTERS

Creamy Butternut Squash & Roasted Red Pepper Soup

Topped with Crispy Smoked Pancetta with a Warm Miniature Farmhouse Cob (Vegan Option on Request)

Black Pudding & Haggis Bon Bons, Lightly Fried in Toasted Breadcrumbs

With a Sticky Red Onion Marmalade and Dressed Baby Rocket & Chard Leaves

Crab, Red Chilli & Sweet Potato Fishcakes With an Avocado, Pickering Watercress & Citrus Salad

Miniature Local Cumberland Sausage Toad in the Hole With a Red Wine & Sweet Shallot Gravy and Lightly Fried Shoe String Potatoes

Creamy Wensleydale Cheese Button Mushrooms, Topped with Grated fresh Chestnut

Set on Warm Toasted Ciabatta (Vegan Option on Request)

Beetroot Cured Gravadlax, Fresh Spinach & Lemon Scented Cream Cheese Roulade

With a Honey & Mustard Balsamic Syrup

MAIN COURSE

Local Turkey Breast, Sage & Onion Stuffing Ballotine Thinly sliced with all the Festive Trimmings

Slow Roasted Boneless Gressingham Duck With a Boozy Orange & Mandarin Cointreau Sauce

Creamy Rabbit, Baby Leek & Smoked Bacon Pie Topped with a Herb Suet Pastry Crust

With Lashings of Buttered Mashed Potato

Oven Roasted Guinea Fowl Supreme

With Baby Leek layered Dauphinoise Potatoes and a Spiced Mulled Wine Stock Pot Jus

Pan Fried Fillets of Sea Trout

Set on a Buttered Almond & Samphire Potato Rosti with a Lobster & Prawn White Wine Cream Sauce

Baked Chunk of Cod, Topped with a Fresh Basil Breadcrumb Crust

Set on a Seasonal Winter Vegetable Minestrone

Mushroom, Brie, Cranberry & Roasted Nut Puff Pastry Wellington

With a Parsley & White Wine Cream Sauce (Vegan Option on Request)

Cajun Spice Sweet Potato, Red Pepper & Cream Cheese Roulade

With a Timbale of Pilau Rice and a Tomato, Roasted Garlic White Wine Sauce (Vegan Option on Request)

DESSERT

Steamed Sticky Toffee Christmas Pudding With Rum Scented Vanilla Pod Custard

Caramelised Stem Ginger & Heather Honey Creme Brûlée

With a Lime Shortbread Biscuit

Chocolate Orange Fudge Brownie With Hot Chocolate Sauce and Clotted Cream Ice Cream

Smooth White Chocolate & Baileys Cheesecake
With a Chilled Mixed Winter Berry Compote

Warm Plum & Buttered Almond Slice Topped with Double Ginger Ice Cream

The Royal Oak Sharing Yorkshire Cheese Platter With a Basket of Biscuits and a Jar of Mixed

Grape Chutney - £2.50 extra

To Relax - £2.50

A Cup of Flavoured Tea, Speciality Coffee or A Mug of Hot Chocolate