

CHRISTMAS MENU

Available from Monday 2nd December (pre-orders only) Not Available Friday evenings or Saturday & Sundays Groups of over 10 people available Friday & Saturday evenings

Two Courses £26.00

Three Courses £30.00

TO START

A Bowl of Creamy Carrot & Orange Soup with a rustic French style country roll

Smoked Salmon ,Cream Cheese & Fresh Spinach Roulade with lemon & dill oil and a pot of chunky guacamole

Scottish Haggis & Black Pudding Bon Bons with a sticky red onion marmalade & wild rocket salad **Deep Fried Breaded Soft Mature Camembert** with a pot of spicy tomato & fennel chutney

Pressed Ham Hock & Garden Pea Terrine with a Bramley apple & real ale chutney and a sliced warm cheddar cheese boule

MAINS

Thinly Sliced Breast of Local Turkey with all the festive trimmings

Slow Roasted Boneless Gressingham Duck with a rich plum & black bean sauce

Paupiette of Plaice Fillet, Stuffed with Fresh Spinach & Buttered Brown Shrimps with a lemon & dill white wine cream sauce **Fresh Spinach, Sweet Potato & Lentil Dahl** with turmeric & coconut basmati rice and a miniature coriander & garlic naan bread

Slow Roasted Shank of Lamb with creamy smoked bacon mashed potato and a mint jelly & port gravy

> Local Gamebird & Winter Vegetable Casserole with rustic Bramley apple & herb dumplings

DESSERTS

Traditional Steamed Christmas Pudding with a rich brandy sauce **Smooth Chocolate & Peanut Butter Cheesecake** with sea salt caramel ice cream

Tangy Lemon Posset Pot with a miniature strawberry Eton Mess

Warm Bramley Apple Tart Tatin with hot Calvados custard OR clotted cream ice cream Classic Italian Tiramisu topped with whipped chantilly cream & chocolate shavings The Royal Oak Sharing Yorkshire Cheese Platter with a basket of biscuits & a jar of mixed grape chutney - £3.00 Extra

TO RELAX

A cup of flavoured tea, speciality coffee **OR** a mug of hot chocolate

