



*Christmas  
2017  
at The Royal Oak*

*Available every day from 25<sup>th</sup> November,  
excluding Christmas Day*



*The Royal Oak*

# Christmas Luncheon

served Monday–Saturday between 12:00-2:00pm

— 2 courses £15.95 —

— 3 courses £19.95 —

including coffee

**Roasted Butternut Squash, Sweet Potato and Bramley Apple Soup** (v)  
with Baked Root Vegetable Croutons and Crusty Bread

**Chicken Liver Pate**  
with Winter Plum Chutney and Warm Ciabatta

**Smoked Salmon and Prawns** (gf)  
on a bed of Leaves Drizzled with a Champagne Dressing

**Butter Basted Crown of Yorkshire Bronze Turkey**  
Pistachio and Chestnut Stuffing, Pigs in Blankets, Cranberry Compote and Rich Gravy

**Mulled Wine Slow Braised Lamb Shank** (gf)

**Pan Fried Fillet of Hake** (gf)  
on a Bouillabaisse Reduction

**Winter Vegetable and Puy Lentil Filo Wellington** (v)  
with a wild mushroom fricassee, chestnut puree and truffle oil

All main courses served with Roasted Potatoes, Roasted Sweet Root Vegetables,  
Braised Red Cabbage and Butter Sautéed Sprouts

**Rich Steamed Christmas Pudding with Rum Sauce**

**White Chocolate & Raspberry Ripple Torte** (gf)

**Clementine Posset with a Shortbread Biscuit**

**Kirsch soaked Winter Berry Sundae with Chantilly Cream** (gf)

**Freshly Brewed Coffee**

(gf) – gluten free. Most of our dishes can be modified to gf on request  
(v) – vegetarian

# Festive Dinner

— 2 courses £20.95 —

— 3 courses £25.95 —

**Roasted Butternut Squash, Sweet Potato and Bramley Apple Soup** (v)  
with Baked Root Vegetable Croutons and Crusty Bread

**Chicken Liver Pate**  
with Winter Plum Chutney and Warm Ciabatta

**Tiger Prawns pan-fried in Star Anise, Orange and Fennel Infused Butter**  
Served with crusty bread

**Twice Baked Yorkshire Blue Cheese Soufflé** (v)

**Butter Basted Crown of Yorkshire Bronze Turkey**  
Pistachio and Chestnut Stuffing, Pigs in Blankets, Cranberry Compote and Rich Gravy

**Mulled Wine Slow Braised Lamb Shank** (gf)

**Pan Fried Fillet of Hake** (gf)  
With a Seafood Ragout, on a Bouillabaisse Reduction

**Winter Vegetable and Puy Lentil Filo Wellington** (v)  
with a wild mushroom fricassee, chestnut puree and truffle oil

**Pan Fried Gressingham Duck Breast** (gf)  
with a Winter Bean Cassoulet

**Chicken Royal Oak Supreme** (gf)  
Pan Fried in a Creamy Wild Mushroom Sauce

All main courses served with Roasted Potatoes, Roasted Sweet Root Vegetables,  
Braised Red Cabbage and Butter Sautéed Sprouts

**Rich Steamed Christmas Pudding with Rum Sauce**

**White Chocolate & Raspberry Ripple Torte** (gf)

**Clementine Posset with a Shortbread Biscuit**

**Kirsch soaked Winter Berry Sundae with Chantilly Cream** (gf)

(gf) – gluten free. Most of our dishes can be modified to gf on request  
(v) – vegetarian

*To make a booking...*

Call us on 01642 722361

Email us: [royaloakgreatayton@gmail.com](mailto:royaloakgreatayton@gmail.com)

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