

# The Royal Oak



New Year's Eve 6-course Banquet Menu | £49 Reservations & Pre-orders Only

Including singing by Beth Miller in the Lounge bar

Pan Fried Scallops, Spring Roll, Houmous, Chilli & Lime Crème Fraiche

Pea and Goats Cheese Risotto (v)(gf)

Roasted Red Pepper and Tomato Soup (v)

Petch's Black Pudding wrapped in Parma Ham with a Gooseberry Sauce

Chicken Liver Pate, Winter Plum Chutney and Crusty Bread

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Champagne Sorbet (v)(gf)

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Chilli, Rum and Lime Marinated Breast of Chicken with a Pineapple Chutney (gf)

Pan Fried Calves Liver, Pease Pudding and a Madeira Jus

Fillet of Beef Wellington

Blackened Salmon on a Warm Bean Salad with a Crème Fraiche and Chargrilled Lemon Dressing

Wild Mushroom Stroganoff with Rice and Truffle Oil (v)(gf)

*All main courses served with Potatoes Boulangères, Roast Potatoes, Roasted Sweet Root Vegetables, Cauliflower au Gratin and Buttered Green Beans*

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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)

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Cheese Board

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Coffee and Mints