

Royal Oak Private Dining

Our upstairs private dining room has seating for up to 35, allowing your party the freedom to relax and celebrate in comfort. Alternatively, we can accommodate over 150 diners on the ground floor.

We offer a range of set menus for all budgets to suit your occasion. Menus can be personalised if required. Kids are welcome to order from our *Little Acorns* menu if they prefer.

**To discuss your requirements please call us on 01642 722361
Or email: RoyalOakGreatAyton@gmail.com**

All prices are inclusive of VAT.

Parties of 12 or more are kindly requested to pre-order in advance so that we can assure your first choice of meal. We also request that all party members order from the same menu. Some dishes are subject to seasonal variation. We reserve the right to alter the menu based on the availability of ingredients. We will inform you of any changes and offer alternatives. All prices quoted will be honoured from the time of booking for up to 6 months.

-0-

For further information on our accommodation packages and private dining facilities please visit us at www.royaloakgreatayton.co.uk

Follow us at www.facebook.com/royaloakgreatayton for all our special offers and news

The Royal Oak Hotel

High Green Great Ayton North Yorkshire TS9 6BW

Teatime Menu

Two Courses - £16.95 | Three Courses - £21.95

Broccoli, Spinach and Leek Soup, served with Fresh Crusty Bread (v)

Garlic Flatbread with Mozzarella (v)

Smoked Salmon & Prawn Cocktail with a Celeriac and Apple Remoulade (gf)

Chicken Liver Pate, Crusty Bread & Plum Chutney

Dough Balls with Garlic Butter (v)

-0-

Lasagne Bolognese with a Dressed House Salad and Garlic Flatbread

Roasted Vegetable Lasagne with a Dressed House Salad & Garlic Flatbread (v)

Beer Battered Cod, Chips and Mushy Peas

Roast Silverside of Beef, Yorkshire Pudding and all the Trimmings

Locally Sourced Riverside Pork Sausages & Wholegrain Mustard Mash with an
Onion Jus

Chicken, Goat's Cheese and Roasted Mediterranean Vegetable Posh Pie served
with Mash or Chips, and Garden Peas

Leek and Sage Risotto topped with Pecorino Shavings (v)(gf)

Freshly dressed Salad Leaves tossed in a homemade Dressing topped with
Honey Roasted Chicken & Pancetta, New Potatoes and French Beans

-0-

Apple and Blackcurrant Frangipane

Warm Chocolate Brownie with Vanilla Ice Cream

Amaretti dusted Chocolate Mousse (gf option on request)

Hot Syrup Sponge served with Custard

Dinner Menu

Two Courses followed by Coffee & Mints - £20.95

Three Courses with Starters, Main Course, Desserts, Coffee & Mints - £25.95

Tomato and Red Lentil Soup served with Fresh Crusty Bread (v)

Twice Baked Gruyere and Shallot Soufflé (v)

Chicken Liver Pate, Crusty Bread & Plum Chutney

Petch's Black Pudding with Plum Chutney and a Shard of Crispy Bacon

-0-

Pan fried Rump of Lamb with a Pea, Mint and Madeira Jus, drizzled with Mustard Oil (gf)

Chicken Royal Oak, Pan Fried in a Creamy Chestnut Mushroom Sauce (gf)

Slow Cooked Daube of Beef on a bed of Mash with Horseradish Cream

Pan Fried Seabass Fillet on a bed of Asian Slaw and a drizzle of Crème fraiche (gf)

Blackened Chicken; Chicken Breast infused with our secret blend of a dozen herbs and spices, pan fried to order. Served with Minted New Potatoes and a House Salad (gf)

Spinach and Cream Cheese Filo Parcel with a Sauce Provençal (v)

-0-

Banana and Praline Parfait (gf)

Apple and Blackcurrant Frangipane

Warm Chocolate Brownie with Vanilla Ice Cream

Cheesecake of the Day

Amaretti dusted Chocolate Mousse (gf option on request)

-0-

Coffee

Celebration Menu

Three Courses with Starters, Main Course, Desserts, Coffee & Mints - £30

Homemade Fishcake on a bed of Wilted Spinach with Tartare Sauce

Tiger Prawns pan fried in Butter Bouillabaisse served with Crusty Bread

Petch's Black Pudding with a Creamy Peppercorn Sauce

Leek and Sage Risotto topped with Pecorino Shavings (v)(gf)

-0-

Rack of Lamb, Slow Roasted, served with a Mint Jus (gf)

Pan Fried Chicken with Tiger Prawns in a White Wine Reduction (gf)

10oz Ribeye Steak, Garnished with Roasted Red Onions, Confit Tomato and Field Mushroom

Pan Fried Sea Bass with a Ragout of Tiger Prawns, Mussels and Clams

Slow Cooked Belly Pork with Creamed Cabbage, Prosciutto Ham and Mustard Sauce

Wild Mushroom Stroganoff with Polenta Soldiers (v)

-0-

Banana and Praline Parfait (gf)

Apple and Blackcurrant Frangipane

Warm Chocolate Brownie with Vanilla Ice Cream

Cheesecake of the Day

Amaretti dusted Chocolate Mousse (gf option on request)

-0-

Coffee