

The Royal Oak



New Year's Eve 6-course Banquet Menu | £55 Reservations & Pre-orders Only

Including singing by Beth Miller in the Lounge bar

Glass of Prosecco on arrival

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Pan Fried Queen Scallops, Chilli and Coriander Salsa, Caramelised Quince and Crème Fraiche
Lemon and Herb Crusted Rabbit Croquette, with Carrot Slaw and a Capers and Shallot Dressing

Butternut Squash, Red Lentil and Ginger Soup (v)

Courgette, Spelt and Cumin Fitter, with a Courgette, Parsley and Cashew garnish (v)

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Champagne Sorbet (v)(gf)

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Rich, Slow Braised Lamb Shank with Herby Polenta

Char-grilled Fillet of Beef, Parsnip Crisp, Parsnip Puree, Confit Shallots, and Peppercorn Sauce

Pan-Fried Duck Breast in a rich Red Wine jus, Char-grilled Chicory, and confit duck leg bonbon

Pan-Fried Halibut topped with a Pork Scratching and Chorizo dust, Samphire, and a Sweetcorn Velouté

Slow-Cooked Tamarind-Infused Aubergine, with sweet roasted onion, on a White Bean Puree (v)

*All main courses served with Dauphinoise Potatoes, Hasselback Potatoes, Roasted Sweet Root Vegetables,
Cauliflower Cheese and Buttered Green Beans*

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Rich Steamed Christmas Pudding with Rum Sauce

Chocolate Orange Torte, with Cointreau Coulis (gf)

'Ayton Mess' Winter Berry Sundae (gf)

Kirsch infused Cherry Cheesecake

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Cheese Board

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Coffee and Mints