

# 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

-0-

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) (gfo)

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

-0-

Champagne Sorbet (v)(gf)

-0-

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 (gf)

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

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*

-0-

Rich Steamed Christmas Pudding with Rum Sauce

Chocolate Orange Torte, with Cointreau Coulis (gf)

'Ayton Mess' Winter Berry Sundae (gf)

Kirsch infused Cherry Cheesecake

-0-

Cheese Board

-0-

Coffee and Mints