

The Royal Oak

N
E
W

Y
E
A
R
S

£75 per person

Evening starts at 6.30 with complimentary glass of fizz on arrival

Selection of canapes at 7pm

Starters

Chicken & ham terrine, pickles, red onion marmalade & melba toast (gfo)
Queenie scallop gratin, crusty bread (gfo)
Twice baked cheese souffle with creamed leeks (v)

Soup

Beer & onion soup (vo, gfo)

Mains

Salmon en croute with spinach in puff pastry, watercress voloute & duchess potatoes
Lamb Henry, dauphinoise potato & homemade mint sauce (gf)
Pumpkin, local feta & sage Pithivier, pomme puree, veg gravy (v)

Veg for the table

Desserts

Profiteroles, chocolate cream filling & salted caramel sauce
Lemon roulade, toasted almonds (gf)
Black forest trifle, chocolate brownie, Morello cherries, chocolate custard & Chantilly cream

Optional Cheese course £10 per person

Resident DJ starts at 9.30pm till midnight

Please make us aware of any intolerances or dietary requirements (v) – Vegetarian, (vg) – Vegan, (gf) - Gluten free, (gt) - Gluten trace, (vo) – Vegetarian option (vgo)- Vegan option, (gfo) – Gluten free option

Please be aware a discretionary service charge of 10% is added to groups 6 and over