

THE ROYAL OAK  
*Festive Menu*

Welcome to the Royal Oak, we aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask how our dishes can be adapted to make something delicious for you...

Please note, we use fresh ingredients where possible and the below menu is subject to availability

Festive Menu available from Monday-Saturday

2 courses: Adults £22.50 / Children £15.00    3 courses: Adults £28.00 / Children £18.00

Boxing Day available 12pm - 6pm

2 courses: Adults £27.50 / Children £17.50    3 courses: Adults £32.00 / Children £20.00

Please note: we require a £10.00pp deposit to confirm your booking. Please confirm your menu choices and allergens at least 2 weeks before you are due to join us. Merry Christmas!

*Starters*

Broccoli and Stilton Soup <sup>V\*</sup> - with a swirl of cream, crispy bacon crumbs and crusty baguette

Grilled Goats' Cheese <sup>V<sup>g</sup>\*</sup> - with pear and walnuts served on a bed of mixed leaves with a balsamic glaze

Bloody Mary Prawn Cocktail - juicy prawns in a vodka Marie Rose sauce and a twist of lime, served with brown bread and butter

Aromatic Duck Parcel - diced duck breast with egg noodles, sesame oil and sesame seeds, encased in a filo parcel, served on a bed of cucumber and spring onion, drizzled with a hoisin and plum sauce

*Mains*

Roast Turkey Crown - with herby roast potatoes, Parmesan parsnips, pig in blanket, seasonal vegetables and gravy

Vegan Wellington <sup>V<sup>g</sup></sup> - with herby roast potatoes, stuffing, parsnips, seasonal vegetables and gravy

Vension Bourguignon - with creamy mashed potatoes and seasonal vegetables

Oven-Baked Salmon Fillet - with new potatoes, tenderstem broccoli and lemon velouté

*Desserts*

New York Style Cheesecake - with vanilla ice cream

Christmas Pudding - with brandy sauce

Ice Cream and Sorbet Selection <sup>V<sup>g</sup>\*</sup> - please ask for today's flavours

Chocolate and Raspberry Tart <sup>V<sup>g</sup></sup> - with raspberry sorbet

The Royal Oak Cheese Board - a selection of top quality cheeses with crackers and chutney

*Coffee and Teas Available*

<sup>V</sup> Suitable for vegetarians    <sup>V<sup>g</sup></sup> Suitable for vegans    <sup>V<sup>g</sup>\*</sup> Vegan adaptable

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. All weights approximate when uncooked. Written allergy information is available



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# Booking Form

Please note: we require a £10.00pp deposit to confirm your booking. Please confirm your menu choices and allergens at least 2 weeks before you are due to join us.  
Merry Christmas!

Name \_\_\_\_\_

Date and time of booking \_\_\_\_\_

Number in party \_\_\_\_\_

Deposit paid \_\_\_\_\_

Dietary requirements \_\_\_\_\_

Dish name	Initial							
Starters								
Broccoli and Stilton Soup <sup>V*</sup>								
Grilled Goats' Cheese <sup>V Vg*</sup>								
Bloody Mary Prawn Cocktail								
Aromatic Duck Parcel								
Mains								
Roast Turkey								
Vegan Wellington <sup>Vg</sup>								
Venison Bourguignon								
Salmon Fillet								
Desserts								
New York Style Cheesecake								
Christmas Pudding								
Ice Cream and Sorbet <sup>Vg*</sup>								
Chocolate and Raspberry Tart <sup>Vg</sup>								
The Royal Oak Cheese Board								

### STAY IN TOUCH

Check out our website and follow us on Facebook to stay up-to-date with our latest offers and events in the New Year!

THE ROYAL OAK CHAPEL WOOD ROAD NEW ASH GREEN KENT TN15 7HT  
T. 01474 871588 www.royaloaknewashgreen.co.uk