



Christmas MENU



TWO COURSES ~ £25.00 | THREE COURSES ~ £30.00

Starters

Chicken & pine-nut terrine, pickled tomatoes and red pepper purée, with crostinis (Cel G Egg D Must)

Potato & watercress soup served with homemade rosemary & sea-salt focaccia (Cel G Gfa)

Baked field mushroom with a leek & parmesan crust (G Gfa)

Goats cheese & red onion tartlet, with onion chutney and rocket (G Egg D)

Mains

Traditional turkey and trimmings, with stuffing, pigs-in-blankets and gravy (Cel G Sul)

Daube of beef with pancetta in a rich red wine sauce (Cel Sul)

Pavé of salmon with a pesto crust and basil butter (Fish D)

Vegetarian Wellington made with root vegetables and spinach (V) (VEa) (G)

All above mains served with roast potatoes, Brussels sprouts and cider & honey baton carrots.

Venison burger, homemade relish and chips, rocket & sun-blushed tomato salad (G Gfa)

Desserts

*Christmas pudding with brandy custard (V) (G Egg D Sul)

*Chocolate torte with hazelnut praline and naughty chocolate sauce (V) (G Egg D Sul)

*Mulled wine cheesecake with spiced plum compote (G D)

Roasted pineapple, coconut ice cream and rum syrup (VE)

*All made using alcohol

(Cel) Celery (G) Gluten (Cru) Crustaceans (Egg) (Fish) (Lup) Lupin (D) Dairy (Moll) Molluscs (Must) Mustard (Nuts)
(Pean) Peanuts (Sea) Sesame Seeds (Soya) (Sul) Sulphur Dioxide (Citr) Citrus (Mush) Mushrooms
(V) Vegetarian. (VE) Vegan. (Dfa) Dairy free available. (Gfa) Gluten free available. (Nfa) Nut free available.



THE ROYAL OAK
CARLTON

Christmas Pre-order Sheet

PARTY NAME		PARTY DATE	
ARRIVAL TIME		TIME FOOD WILL BE SERVED	(Please note we will not be able to alter this time on the evening)

NAME	STARTER				MAIN				DESSERT					DIETARY NEEDS
	TERRINE	SOUP	MUSH-ROOM	TARTLET	TURKEY	BEEF	SALMON	VEGI	BURGER	XMAS PUD	CHOC TORTE	CHEESE-CAKE	PINE-APPLE	

Please email your choices to info@royaloakcarlton.co.uk or drop them into the pub.