

# THE ROYAL

PUB & RESTAURANT

## Christmas Fayre Menu 2024

Available from Monday 25/11/24 to Thursday 26/12/24 (Closed Christmas Day)

### Starters

#### Soup :

**Roasted Red Pepper & Tomato** (Vg) (Sy, Cl, Su, F) 🌱

**Stilton & Broccoli** (V) (Sy, Cl, Su, F, M) 🌱

Served with toasted focaccia.

**Prawn & Crayfish Cocktail** (C, M, E, Su, F) 🌱

Prawns & Crayfish bound with Marie rose sauce served on baby gem lettuce & cherry tomatoes, sprinkled with paprika served with brown bloomer.

**Duck & Orange Parfait** (Su, M, F) 🌱

Duck & Orange Parfait, served with spiced pear chutney & toasted focaccia.

**Feta Bake** (V) (M, Mu, Sy, Cl, Su) 🌱

Sun blushed tomatoes, feta cheese & honey bake served with toasted tortilla.

**Brisket Croquettes** (Gf) (M, Mu, Sy, Cl, Su, E)

Braised brisket of beef croquettes served with horseradish cream.

### Mains

**Traditional Turkey Dinner** (F, E, M, Mu, Cl, Sy, Su) 🌱

Traditional turkey dinner served with winter vegetables, sprout gratin, roasted & mashed potatoes, pigs in blankets and stuffing, Yorkshire pudding & rich meat gravy.

**Beef Short Ribs** (GF) (Mu, Su, Cl, Sy, M, E)

Braised short rib of beef (bone out), served with duchess potatoes, roasted winter vegetables & a bourbon & red currant jus.

**Stone Bass** (GF) (Fs, Sy, Cl, Su)

Pan fried Stone Bass, served with a chick pea & sun blushed tomato fricassee.

**Lamb Roulade** (GF) (Su, Cl, Mu, M, Sy)

Braised shoulder of Lamb roulade, served with Boulangère potatoes, buttered winter greens & a red wine jus.

**Tomahawk Pork** (GF) (M, Sy, Cl, Su)

Tomahawk pork cooked in harissa, served with mashed sweet potatoes, garlic tender stem broccoli & a red pepper sauce.

**Risotto** (GF / V/Vg option) (Cl, Su, Sy)

Wild mushroom, thyme, spinach & butternut squash risotto.

### Desserts

**Christmas Pudding** (V/Vg option) (F, Su, M, N)

Traditional Christmas pudding served with brandy sauce or custard.

**Cheese Board** (GF / V) (M, Su)

Selection of Yorkshire cheeses, served with winter chutney, grapes & crackers.

**Rhubarb, Pear & Ginger**

**Crumble Tart** (V / Vg) (M, E, F) 🌱

Stewed rhubarb, pear & ginger in a short crust pastry tart topped with sweet crumble served with ice cream or custard.

**Baileys & White Chocolate**

**Cheesecake** (GF / V) (M, Su)

Creamy white chocolate & baileys cheesecake served with a strawberry coulis, ice cream or cream.

**Winter Berry Crème Brulée** (V) (M, E, F) 🌱

Served with shortbread

### Extra Sides:

**Sprout Gratin** (M, Sy, Cl, Mu) £4.25

**Side Of Vegetables** (Su) £4.25

V - VEGETARIAN • GF - GLUTEN FREE • VG - VEGAN

**Allergen Chart** 🌱 = Gluten Free option available

E EGG // M MILK // C CRUSTACEAN // Mu MUSTARDS // S SESAME

Sy SOYA // F FISH // N NUTS // Cl CELERY // Su SULPHATES

F FLOUR // GF GLUTEN FREE

**2 COURSE • £27.95**

**3 COURSE • £34.95**

**Pre Order Only & £10 per person  
non-refundable deposit required  
at time of booking.**

# Booking Form

Booking Name:

Date:  Time:  Party Size:

Telephone Number:

Email:

Deposit Amount:  Date Received:  Received By:

	GF	VG		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Roasted Red Pepper & Tomato Soup	<div style="background-color: red; color: white; padding: 5px;"> <b>Total Courses:</b>                      2 Courses <input type="checkbox"/>                      3 Courses <input type="checkbox"/> </div>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stilton & Broccoli Soup	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Prawn & Crayfish Cocktail	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Duck & Orange Parfait	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Feta Bake	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Brisket Croquettes	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Traditional Turkey Dinner	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Beef Short Ribs	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stone Bass	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lamb Roulade	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tomahawk Pork	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Risotto	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Christmas Pudding	<input type="checkbox"/> Brandy Sauce <input type="checkbox"/> Custard
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cheese Board	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Rhubarb, Pear & Ginger Crumble Tart	<input type="checkbox"/> Ice Cream <input type="checkbox"/> Custard
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Baileys & White Chocolate Cheesecake	<input type="checkbox"/> Ice Cream <input type="checkbox"/> Cream
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Winter Berry Crème Brulée	

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