



THE ROYAL OAK, WALGRAVE.
CHRISTMAS MENU 2017

STARTERS

GAME SOUP

Served with a warm bread roll bread

SEAFOOD BASKET

Puff Pastry case filled with King prawns, Cod and Smoked Haddock
in a creamy white wine sauce

BRIE WEDGES

Warm Brie wedge stuffed with redcurrants, dipped in breadcrumbs and deep fried served
with a redcurrant coulis

MELON AND ORANGE COCKTAIL

Fresh Melon and Orange Cocktail, topped with Winter fruits soaked in orange syrup

HOMEMADE SCOTCH EGG

Hardboiled Egg wrapped in Sage, apple and Pork Sausage meat, served on a bed of leaves
with sweet chilli Jam

PRAWN SALAD

Prawns on a bed of salad with a Remoularde Sauce (Mayonnaise, capers, gherkins, chilli)
Served with a brown roll and butter

MAIN COURSES

TRADITIONAL CHRISTMAS DINNER

Turkey breast served with chipolata sausage wrapped in bacon, with a cranberry
and thyme stuffing

SUPREME OF PHEASANT BREASTS

2 Pheasant Breasts wrapped in smoked bacon served on black pudding with Madeira
sauce

DUO OF PORK CHOPS

Pan fried pork chops, with Parmentier and red onion potatoes served with a mulled wine
and apple sauce

PEPPERED BRAISED BEEF

Braised Beef cooked in a peppercorn and mushroom sauce served on a bed of
Horseradish Mash

PROSECCO SALMON

Poached Salmon with a Prosecco and Hollandaise sauce

MEDITERRANEAN STUFFED RED PEPPER

Red Pepper filled with couscous, fennel, feta cheese, tomatoes, pine nuts and basil, glazed
with Balsamic Vinegar

All the above served with seasonal vegetable



DESSERTS

CHRISTMAS PUDDING

Served warm with Brandy sauce

APPLE AND CHERRY CRUMBLE

Served warm with custard or fresh cream

SALTED CARAMEL AND CHOCOLATE CHEESECAKE

Served with fresh cream

MERINGUE BASKET

Meringue basket filled with Raspberry Sorbet and Mango,
topped with a passion fruit coulis, served with fresh cream

LEMON DESSERT

A light and creamy lemon dessert with Amaretti biscuits

TRIO OF GALLONES LUXURY ICE CREAM

Vanilla, Strawberry, and Salted Caramel

CHEESE AND BISCUITS

A choice of two cheeses served with biscuits and celery and spiced apple chutney

Three courses £25.00 Two courses £20.00

IF YOU HAVE ANY SPECIAL REQUESTS, PLEASE ASK

Freshly Ground Coffee and Mints £2.00

Liqueur Coffee (Irish Whisky, or Tia Maria) £5.00

Pot of Tea £2.00

Speciality Tea, Peppermint, Lemon Grass and Ginger, Red berries and Elderflower or
green Tea £2.00

CHRISTMAS WINE SPECIAL

Try our specially selected House Red, White, or Rose £15.75 per bottle

Prosecco £18.95



Menu available from Friday 1st December- Sunday 24th December
Telephone 01604 781248 email: royaloakwalgrave@btconnect.com