



THE ROYAL OAK, WALGRAVE.
CHRISTMAS MENU 2018

STARTERS

BUTTERNUT SQUASH AND SWEET POTATO SOUP

Served with a warm bread roll

PRAWN COCKTAIL

Served with brown bread and butter

CHICKEN LIVER PATE

A full flavoured chicken liver pate served with a red onion chutney and warm toast

BRIE CHEESE AND CRANBERRY TARTLET

Served on a bed of mixed leaves, drizzled with a Balsamic Glaze

MUSHROOMS AND CHORIZO

Pan fried mushrooms with Chorizo sausage cooked in garlic butter served on a Bruschetta

MELON WITH BLUEBERRY SORBET

Fresh Melon topped with a Blueberry Sorbet

MAIN COURSES

TRADITIONAL CHRISTMAS DINNER

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

GAME CASSEROLE

A selection of Game including Pheasant, Venison and Chicken cooked in a rich red wine casserole with root vegetables and topped with a herb dumpling

PORK MEDALLIONS

Pan fried Fillet of Pork Medallions served on black pudding(optional) with caramelised apple and a Madeira sauce

BRAISED BLADE OF BEEF

Braised Blade of Beef cooked in a rich onion gravy served on a bed of Horseradish Mash

HONEY GLAZED GAMMON

Slowly cooked Gammon with cider, and spices, glazed with honey served on a bed of spiced red cabbage

POACHED COD VERONIQUE

A poached Cod fillet served in a cream and white wine sauce with grapes

FILO VEGETABLE PIE

A filo pastry pie filled with spinach, red onions, sweet potato, red pepper, Feta and Mozzarella Cheese

All the above served with seasonal vegetables

Telephone 01604 781248 email royaloakwalgrave@btconnect.com



DESSERTS

CHRISTMAS PUDDING

Served warm with Brandy sauce

DORSET APPLE CAKE

Served warm with custard or fresh cream

CHOCOLATE BROWNIE

Chocolate Brownie served with Vanilla ice cream or fresh cream

VANILLA AND BAILEY'S IRISH CREAM CHEESECAKE

Served with fresh cream

SHERRY TRIFLE

A light sponge steeped in Sherry with Raspberries and Mandarins, topped with creamy custard, fresh cream and flaked almonds

TRIO OF LUXURY ICE CREAM or SORBETS

Vanilla, Strawberry, Chocolate, Salted Caramel Ice cream

Blueberry, or Mandarin Sorbet

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 £16.25 per bottle

Prosecco £19.70



Menu available from Saturday 1st December- Monday 24th December