



THE ROYAL OAK, ST. VALENTINE'S MENU  
SERVED ON WEDNESDAY EVENING  
14<sup>TH</sup> FEBRUARY 2018



TWO COURSES £19.95 THREE COURSES £23.95 including coffee

STARTERS

*Brixworth Pate*

*Served with Cumberland sauce and warm toast*

*Smoked Duck and Melon Salad*

*With a honey and mustard dressing*

*Seafood Cocktail*

*Crab, Prawns, Lobster and crayfish cocktail with a seafood dressing  
with a hint of horseradish served with brown bread and butter*

*Cream of Mushroom Soup*

*with warm crusty bread*

*Crispy Spring roll*

*Filled with Asparagus, Bamboo shoots, Avocado, and cream cheese  
with a warm tomato sauce*

MAIN COURSE

*Rump Steak (Approx 8oz)*

*cooked to your liking with a choice of Pepper sauce or Bearnaise sauce  
served with chipped potatoes, and grilled tomato*

*Hunter's Chicken*

*A Chicken Supreme topped with bar b q sauce, smoked bacon and  
Mozarella cheese, served with Saute potatoes*

*Belly of Pork*

*Slowly roasted Belly of Pork served on a bed of apple mash, with a rich onion gravy*

*Braised Lamb Shank*

*Lamb braised in a rich gravy with root vegetables served with  
creamy mashed potatoes, redcurrant jelly or mint sauce*

*Lemon and Lime Seabass*

*Sea Bass in a lemon and lime butter served on a bed of creamed spinach  
with saute potatoes*

*Roasted Red Pepper stuffed with vegetable rice and Feta cheese*

*All the above main courses served with a medley of seasonal fresh vegetables*

DESSERTS

*Apple and Raspberry Crumble with custard*

*Bread and Butter pudding with custard*

*Sticky toffee pudding with toffee sauce and vanilla ice cream*

*Vanilla Panna cotta with a fresh strawberry coulis*

*Dark and white chocolate trifle with black cherries*

*A selection of cheese and biscuits*



*Coffee and Chocolates to follow*

