

Christmas at The Royal Oak

Two Course €18.95 Three Course €22.95

Available from Tuesday 1st December (Pre-Orders Only)

To Start

A Bowl of Creamy Butternut Squash & Red Pepper Soup,
Topped with Crispy Smoked Pancetta

Lightly Fried Goujons of Pennyholme Partridge Breasts, Coated in a Southern Style Spice Seasoning,
With a Homemade Spicy Tomato Ketchup

' Locally Oak Smoked Haddock ' & Roasted Parsnip Fishcake,
With a Pickering Watercress, Wild Rocket Mixed Salad and a Pot of Curried Mayonnaise

Pressed Lean Pork Mince & Liver Terrine,
With a Mulled Apricot & Ginger Marmalade and Warm Toasted Sourdough

Twice Baked Goats Cheese & Fresh Fig Soufflé,
With an Apple & Walnut Endive Salad

To Follow

Local Turkey Breast, Sage & Onion Stuffing Ballotine,
Thinly sliced with all the Festive Trimmings

Slow Roasted Boneless Gressingham Duck,
With an Orange & Mandarin Brandy Sauce

Beef Bourguignon Christmas pie, Topped with a Herb & Beef Suet Pastry Crust
With a Quenelle of Sticky Red Onion & Black Pudding Mashed Potato

Slow Roasted Confit of Local Belly Pork Square,
With Baby Leek layered Dauphinoise Potatoes and a Yorkshire Blue & White Wine Cream Sauce

Pan Fried Locally shot Pennyholme Pheasant Breasts, Stuffed with Scottish Haggis,
Wrapped in Smoked Pancetta, With a Black Bottle Whisky & Heather Scented Stock Gravy

Pan Fried Fresh Fillets of Large Seabass,
Topped with Warm Buttered Baby Mussels and Wilted Fresh Spinach Leaves

Wild Mushroom, Spinach and Chestnut Farmhouse Pie,
Topped with lightly Grilled Creamy Wensleydale Cheese Mashed Potato

Warm Baked Fig, Yorkshire Blue & Fresh Rosemary Tart,
With a Fresh Seasonal Salad and Warm Cranberry Dressing

The Royal Oak, Festive Desserts

To Finish

Steamed Sticky Toffee Christmas Pudding,
With Rum Scented Vanilla Custard

Caramelised Cappuccino Creme Brûlée,
With an Almond Tuille Biscuit and Double Ginger Ice Cream

Smooth Chocolate Orange Cheesecake,
Topped with Clotted Cream Ice Cream

Hot Chocolate & Black Cherry Fudge Brownie, Coated with a Rich Chocolate Sauce,
Drizzled with a Festive Liqueur Creme Anglaise

Caramelised Tangy Citrus Lemon Tart,
With a Chilled Mixed Winter Berry Compote and Lemon Curd Meringue Ice Cream

Warm Baby Pear & Buttered Almond Tart,
Topped with Vanilla Pod Ice Cream

The Royal Oak Sharing Yorkshire Cheese Platter,
With a Basket of Biscuits and a Jar of Mixed Grape Chutney. £2.50 Extra

To Relax

A Cup of Flavoured Tea,
Speciality Coffee **OR** A Mug of Hot Chocolate

The Team at The Royal Oak
Would like to wish All our Customers
A Very Merry Christmas and a Happy New Year!!