

The Royal Oak Two Course Evening Dinner Menu

Starter & Main OR Main & Dessert Only £15.95 Per Person

Starters

Cream of Wild Mushroom & Port Soup,

With a Warm crispy Bread Roll

Deep Fried Potato Skins,

With a Pot of Garlic & Herb Mayonnaise

Smooth Chicken Liver and Brandy Pate,

With Apricot & Ginger Chutney, Fresh Salad and Warm Toasted Olive Bread

Deep Fried Breaded Whole Whitebait,

With a Pot of Lemon & Dill Mayonnaise

Freshwater Crayfish Cocktail,

Topped with Marie Rose Sauce

Pan Fried Award Winning Local Black Pudding,

With a Sticky Red Onion Compote

Chilled Sweet Galia Melon,

With an Iced Fruit Sorbet

Mon - Fri

Main Courses

Homemade Steak and Ale Pie,

Topped with a Puff Pastry Lid

The Royal Oak's Minced Beef Lasagne,

Topped with Melted Cheddar Cheese

Pan Fried Medallions of Pork Tenderloin,

In a Blue Stilton & White Wine Cream Sauce

Pan Fried Escalopes of Chicken Breast,

With a Woodland Mushroom & White Wine Cream Sauce

Pan Fried Scottish Salmon Supreme,

With a Classic Hollandaise Sauce

Lightly Grilled Fillets of Cod,

With a Tomato & Garlic White Wine Sauce

Fresh Large Whitby Haddock Fillet, Deep Fried in a light crispy Batter,

With a Pot of Homemade Tartare Sauce and Chips

Warm Broccoli & Blue Stilton Quiche,

With a fresh Seasonal Salad

Creamy Mushroom & Sweet Red Pepper Stroganoff,

With Steamed Basmati Rice

Desserts

Steamed Strawberry Jam Roly Poly,

With Hot Vanilla Custard

Baked American Style Vanilla Cheesecake,

With Red Cherry Ice Cream

Warm Bakewell Tart,

With Vanilla Pod Ice Cream

Banana & Toffee Banoffee Pie,

Topped with Sliced Banana & Whipped Chantilly Cream

Chilled Tangy Lemon Posset Pot,

With Lemon Meringue Ice Cream

Caramelised Salted Caramel & Banana Crème Brulee,

With Clotted Cream Ice Cream

Brandy Snap Baskets, Filled with Fresh Strawberries,

Topped with Whipped Vanilla Cream



THE ROYAL OAK
GILLAMOOR



