

THE ROYAL OAK, GILLAMOOR CHRISTMAS PARTY MENU 2018

Starting From Tuesday 27th November

Pre-Orders Only

To Begin

**Cream of Butternut Squash
& Roasted Red Pepper Soup,**
With a Warm Bread Roll and Butter

**Button Mushroom, Fresh Spinach
& Gruyere Cheese Gratin,**
With a Fresh Parsley & Dijon Mustard Savoury Scone

'Bransdale Moor Partridge' & Baby Pear Terrine,
With a Fig & Mulled Wine Chutney And Warm Toasted
Olive Bread

Chilled King Prawn & Crabmeat Cocktail,
Topped with a Lightly Spiced Marie Rose Sauce,
With a Little Gem Salad

**Pan Fried Three Cheese & Spring Onion Potato
Cakes,**
With a Sweet Chilli Dipping Sauce
And Dressed Wild Rocket

Deep Fried Chinese Style Duck & Mango Croquettes,
With a Warm Oriental Dressing

To Follow

Thinly Sliced Local Breast of Turkey,
With all the Festive Trimmings

Oven Roasted Boneless Gressingham Duck,
With a Plum & Vintage Port Pot Gravy

Griddled Bacon Chop,
With Dauphinoise Potatoes and a Woodland Mushroom
& White Wine Cream Sauce

Oven Baked Scottish Salmon Supreme,
With a Scallion Risotto and a Sweet Cherry Tomato and
Fresh Dill White Wine Sauce

Oak Smoked Haddock Puff Pastry En Croute,
With a Cheddar Cheese Mornay Sauce and Creamed
Mash Potato

**Griddled 5oz Fillet Steak, Topped with Pulled BBQ
Beef Brisket,**
With a Yorkshire Blue & White Wine Cream Sauce and
Sweet Potato Parmentier Potatoes

Estate Game Bird & Guinness Pie,
Topped with a Suet Pastry Crust

To Finish

Traditional Steamed Christmas Pudding,
With a Classic Brandy Sauce
OR Hot Vanilla Custard

**Tangy Lemon Panna Cotta, Topped with Crushed
Meringue,**
With an Iced Lime Sorbet

Baked Orange & Cointreau Cheesecake,
Drizzled with a Hot Chocolate Sauce

**Caramelised Honey, Stem Ginger & Whisky
Creme Brûlée,**
With Clotted Cream Ice Cream

Iced Peanut Butter Cream Parfait,
With Praline Shards and a Banana
& Ginger Ice Cream

Warm Baby Pear & Franjipan Tart,
With a Chilled Winter Berry Compote

Stu's Take on Black Forest Gateaux,
With Boozy Black Cherries
and Whipped Chantilly Cream

A Platter of Yorkshire Cheese,
With a Pot of Mixed Grape Chutney
and a Basket of Biscuits

£3.00 Extra

To Relax

A Pot of Filtered Coffee, Flavoured Tea OR Mug of Hot Chocolate,
With Homemade Fudge and Warm Mince Pies

Two Course £18.95

Three course £21.95

Wishing all our
fantastic customers
a very
Merry Christmas
From all at
The Royal Oak

