

# 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





# The Royal Oak, Gillamoor Christmas Vegetarian Menu

*Egg Fresh Penne Pasta, ( Allow 20 Mins Cooked From Fresh )  
Served in Rustic Tomato, Roasted Garlic and Butter Sauce*

*Warm Broccoli and Yorkshire Blue Quiche,  
With Fresh Dressed Salad Leaves and a Balsamic Syrup*

*Mushroom, Brie and Cranberry Puff Pastry Wellington,  
With a Parsley and White Wine Cream Sauce*

*Vegetable & Spinach Lasagne,  
Topped with Melted Cheddar Cheese*

*Creamy Woodland Mushroom & Chestnut Stroganoff,  
With Steamed Basmati Rice*

*Deep Fried Lightly Battered Miniature Camembert,  
With a Pot of Chilled Cranberry Cumberland Sauce*

*Thai Green Style Vegetable Curry,  
With Steamed Basmati Rice*