



THE ROYAL OAK

EVENING & WEEKEND CHRISTMAS MENU 2020

STARTERS

SLICED BEETROOT, WHIPPED GOAT'S CHEESE, SOMERSET HONEY DRESSING

BUTTERNUT SQUASH AND THYME SOUP, TOASTED PUMPKIN SEED, CIABATTA

GARLIC AND HERB KING PRAWNS, TOMATO AND BASIL SAUCE, SOURDOUGH
CROUTON

CRISPY CAMEMBERT, CRANBERRY AND PORT CHUTNEY

MAIN COURSES

ROAST BREAST OF SOMERSET TURKEY, PORK AND SAGE STUFFING, PIGS IN
BLANKETS, ROAST POTATOES, SEASONAL VEGETABLES, TURKEY GRAVY

PARMA WRAPPED FILLET OF SALMON, ROASTED TOMATO SAUCE, BASIL
POTATO CAKE, ROCKET PESTO

BRAISED DAUBE OF BEEF, HORSERADISH MASH, BUTTER ROASTED ROOTS, RED
WINE AND SHALLOT SAUCE

FIELD MUSHROOM AND STILTON WELLINGTON, RED WINE AND CRANBERRY
SAUCE

SPICED BEAN AND CORIANDER STUFFED BAKED PEPPER

PUDDINGS

HOMEMADE CHRISTMAS PUDDING, BRANDY SAUCE

NUTELLA CHEESECAKE, HAZELNUT ICE CREAM

VANILLA BRULEE, MULLED FRUIT COMPOTE, GINGER SNAP

WEST COUNTRY CHEDDAR, FIG CHUTNEY, POPPY SEED BISCUITS

TWO COURSES - £20.00

THREE COURSES - £25.00

PRE-BOOKING ESSENTIAL

