

TRADITION ALE



CHRISTMAS MENU

CHRISTMAS DAY MENU

Serving from the 6th to the 24th December (excluding Sundays)

Starters

- Broccoli & Stilton Soup** served with a warm Bread Roll ✓
- Smoked Salmon and Creamed Horseradish** served with a Lemon, Dill and Caper Dressing
- Black Pudding**, Bacon and a Poached Quails Egg
- Deep Fried Goat's Cheese** with Rocket Salad and a Balsamic Dressing ✓
- Venison Liver and Chilli Pâté** with Melba Toast

Main Courses

- Roast Turkey**, Stuffing, Bacon Wrapped Sausages and Roast Potatoes
- Whole Grilled Rainbow Trout** with Almonds
- Rabbit Casserole** with Cider and Bacon
- The above are served with Seasonal Vegetables and a choice of Potatoes*
- 12oz Rump Steak** – with Mushroom, Tomato, Onion Rings and Chips (*£3.50 surcharge)
- Chicken Curry**, Pilau Rice and a Naan Bread
- Wild Mushroom Risotto** ~ Mushrooms, White Wine and Cream served with Arborio Rice ✓

Desserts

A Superb Selection of Hot and Cold Seasonal Desserts for you to choose from our Desserts Menu

- **Two Courses ~ £17.95** ♦♦
 - **Three Courses ~ £20.95** ♦♦
- (♦ plus £3.50 surcharge for Rump Steak, if applicable)

A complimentary glass of Bucks Fizz or Sherry to welcome you

First Course

- Cullen Skink** ~ Smoked Haddock, Potato and Cream Soup
- Trio of Pâté Pastry Spoons** with Piccalilli Accents
- Ham Hock Terrine** with Toasted Sourdough
- Lemoncello Gravlax**, Creamed Horseradish and a Mini Loaf
- Creamed Leek and Shropshire Blue Cheese Tartlet** ✓

Second Course

- Y **Champagne Sorbet** Y Y

Third Course

- Slow Roasted Turkey** with Stuffing and Bacon Wrapped Sausages
- Confit of Duck** with a Pink Peppercorn Sauce
served on a Bed of Garlic Potatoes
- Whole Sea Bass** with Lemon, Lime and Coriander Butter
served with New Potatoes
- Poached Salmon**, finished with Pink Grapefruit and Basil Sauce
served on a bed of Crushed Potatoes
- Fillet of Steak**, topped with Mushroom and Stilton Sauce
finished with Port Jus and served with Chips
- Apricot and Nut Roast** topped with Goat's Cheese
served with New Potatoes and Tomato & Basil Sauce ✓

Fourth Course

- Traditional **Christmas Pudding** with Chef's Brandy Sauce
 - Chocolate & Raspberry Pyramid** with Chantilly Cream
 - White Chocolate & Strawberry Ice Cream Bombe**
 - Praline Meringue Sandwiches**
 - Grand Marnier Bread & Butter Pudding**
 - Selection of Cheeses** with Homemade Chutney
- Followed by Fresh Tea or Coffee and a Hot Mince Pie

- **Four Courses & Tea or Coffee ~ £65.00** ♦
- ♦ By Advanced Reservation Only ♦



ROYAL OAK

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CARDINGTON

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