

## Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal when making your order. Thank you.

**V** = Vegetarian   **Ve** = Vegan   **Df** = Dairy Free   **Gf** = Gluten Free

Parties with special requirements can be catered for by prior arrangement.



**01694 771266**

Reservations are required for Christmas Day. A £10 / head deposit is payable on reservation & menu choices required seven days in advance.



### Serving Times

Our daily Christmas Menu is available from the 3<sup>rd</sup> to the 24<sup>th</sup> December, Tuesdays to Saturdays but excluding Sundays.

Serving Food 12pm – 2.30pm; 6pm – 9pm.

Christmas Day (By Reservation Only) from 12pm.

*Our regular 'Sunday Menus' are available on Sundays*

[www.at-the-oak.com/christmas](http://www.at-the-oak.com/christmas)

# Christmas at



# The Royal Oak 2020

*“ THE HIDDEN GEM OF THE STRETTONS ’ ”*

## Cardington

**Church Stretton, Shropshire, SY6 7JZ**

☎ 01694 771266   🌐 [www.at-the-oak.com](http://www.at-the-oak.com)   📘 /royaloak.cardington



## Christmas Menu



Serving from the 3<sup>rd</sup> to the 24<sup>th</sup> of December  
Tuesdays to Saturdays 12pm – 2.30pm; 6pm - 9pm

### Appetizers

- Three Cheese Tartlet** with Olive Tapenade and Confit Cherry Tomatoes **V**  
**Smoked Mackerel Pâté** with Horseradish Mayo and a Sea Salt Crostini  
**Chicken and Apricot Terrine** with Frizzy Endive and Spicy Tomato Compôte **Df Gf**  
**Prawn and Cucumber Cocktail** with a Traditional Marie Rose Sauce  
and Buttered Brown Bread  
**Olive, Pinenut and Couscous Stuffed Beef Tomato** **V Ve Gf**  
with Rocket and a Balsamic Glaze

### Mains

- Traditional Turkey Crown** with Lemon & Thyme Stuffing and Pigs in Blankets  
**Honey Roasted Ham** and Parsley Sauce **Gf**  
**Hand Carved Roast Beef** with Yorkshire Pudding and a Rich Pan Jus  
The above Roasts are served with all the Festive Trimmings  
**Seafood Chowder** with Pancetta and Crispy Kale **Gf**  
**Baked Loin of Cod** with Spring Onion Mash,  
a Medley of Greens and Caper Butter **Gf**  
**Mediterranean Vegetable Strudel** **V**  
with Tomato & Basil Sauce and Roasted New Potatoes  
**Spiced Biryani with Cashew and Apricots** **V Ve Df**  
served with a Cucumber and Coriander Salsa

### Desserts **V**

- Traditional Christmas Pudding** with Chef's Brandy Sauce  
**Dark Chocolate and Orange Tart** with a Duo of Raspberries and Coulis  
**Lemon Crush** with Meringue, Lemon Curd and Lemon Sorbet **Gf**  
**Profiteroles** with Chocolate Sauce and Chantilly Cream  
**Winter Berry Crumble** with a Nutty Topping served with Vanilla Custard  
**Balsamic Strawberries** and Mango Sorbet **Ve Df Gf**

- **Main and Dessert £18.50** ●
- **Appetizer and Main £19.75** ●
- **All Three Courses £23.50** ●



## Christmas Day Menu



Serving on the 25<sup>th</sup> of December  
Available by advance reservation only

~ A complimentary glass of Bucks Fizz or Sherry to welcome you ~

### First Course

- Cream of Wild Mushroom and Sherry Velouté** with Crispy Onions **V Gf**  
**Melon, Parma Ham and Olive Salad** **Df Gf**  
**Chargrilled Vegetable Skewers** with Mango and Chilli Salsa **V Ve Df Gf**  
**Chicken Liver Parfait** with Crostini and Brandy & Redcurrant Jam  
**Gin and Juniper Cured Gravlax** with Pickled Beets and Fennel **Df Gf**

### Second Course

‡ **Mango Sorbet** **V Ve Df Gf** ‡

### Third Course

- Traditional Turkey Crown** with Lemon & Thyme Stuffing and Pigs in Blankets  
**Pan Fried 10oz Rib Eye Steak** with Peppercorn Butter,  
Mushroom, Confit Cherry Vine Tomatoes, Onion Rings and Chips  
**Slow Braised Featherblade of Beef** with Mustard Mash,  
Bourguignon Sauce and a Yorkshire Pudding  
**Salmon en Croûte** with a Fondant Potato and Tarragon Cream  
**Mediterranean Vegetable Filo Basket** with a Blue Cheese Panna Cotta **V**  
**Whole Baked Seabass** with Coriander and Lemon,  
Sea Salted New Potatoes and Prawn Cream **Gf**  
**Wild Mushroom and Sherry Stuffed Bell Pepper** with a Ratatouille  
of Vegetables and Rocket & Pine Nut Salad **V Ve Df**

### Fourth Course **V**

- Traditional Christmas Pudding** with Chef's Brandy Sauce  
**White Chocolate and Raspberry Cheese Cake** with Fresh Cream  
**Lemon and Champagne Crush** with Meringue and Whipped Cream **Gf**  
**Chocolate & Orange Torte** with Marmalade Compôte  
**Balsamic Strawberries** and Mango Sorbet **Ve Df Gf**  
**Cheese & Biscuits** with a Port Tipple ( £5.95 Supplement )

Followed by Fresh Tea or Coffee and a Hot Mince Pie

- **All Four Courses plus Tea or Coffee ~ £59.50** ●
- (Available by advance reservation, only £10 / person deposit)