

EASTER SUNDAY

At The Royal Oak

Sunday 8th April

STARTERS

Homemade Broccoli Soup with Chilli Cream, Roll and Butter ✓

Grilled Goat's Cheese on a Bed of Mixed Leaves ✓

Garlic Mushrooms Crostini ✓

Handmade Thai Crabcakes with a Sweet Chilli Dip

Prawn Cocktail served with Rustic Brown Bread

Black Pudding, Crispy Bacon and Pepper Sauce

MAIN COURSES

Roast Beef and Yorkshire Pudding

Roast Turkey with Stuffing and 'Pigs in Blankets'

Roast Apricot Stuffed Leg of Lamb

Honey and Chilli Slow Roasted Belly Pork served with Caramelised Onions and Mange Tout.

Lager Battered Cod, Chips and Mushy Peas

Grilled Salmon Fillet finished with a Creamy Homemade Cucumber and Dill Sauce

Vegetable Tagine - Courgettes, Chickpeas, Tomatoes and Raisins cooked with Spices in the Moroccan style ✓

Creamed Leek and Shropshire Blue Tarts served with Red Pepper Sauce ✓

Served with Seasonal Vegetables and your choice of Potatoes or Rice

DESSERTS

A selection of Ice-creams, Sorbets, Sundaes or Desserts from our Board

Tea or Coffee

Two Courses : £11.95 Three Courses : £14.95

Served 12.00pm – 2.30pm on Sunday 8th April 2012

Advanced Reservation is Recommended. ✓ = suitable for Vegetarians.

ROYAL OAK :: CARDINGTON
