




THE ROYAL OAK

CHRISTMAS MENU

Winter 2021

Available 15th November until 2nd January




TO START

Honey roast parsnip soup with garlic croutons (v) 6.75

Free range pork and chicken terrine with Cumberland jam and toasted brioche 8

St. Ives smoked salmon with horseradish crème fraîche, pickled cucumber, apple and toasted sourdough (n) 7.5




MAINS

Butter-roast free range turkey with roast potatoes, herb-roast parsnips, sprouts and chestnuts, sticky red cabbage, sage stuffing, pig in blanket and proper gravy (n) 17.75

Roast sirloin of beef with roast potatoes, herb-roast parsnips, sprouts and chestnuts, sticky red cabbage, sage stuffing, pig in blanket and proper gravy (n) 17.75

Pan-roast seabass fillet with roast new potatoes, Bucksom greens and tomato and tarragon velouté 20

Moroccan spiced vegetable curry with turmeric rice, pickled cucumber and mint yoghurt (v) 13.25



DESSERTS

Homemade Christmas pudding with brandy custard 7.50

White chocolate and amaretto cheesecake with caramelised bananas (n) 7.75

Local cheese board with crackers, celery, grapes and tomato chutney (n) 9



Please ask for help with any allergies

Tables of over 6 please pre-book from this menu.

Tables under 6 please order at table from the above or current Winter menu.

Please email pre-orders to teepee@royaloakmarlow.co.uk

