

CHRISTMAS DAY MENU

Glass of Tempio Prosecco on arrival

Starters

Roast celeriac soup, chestnut gremolata, toasted sourdough (vg)
Devon crab & crayfish cocktail, pickled samphire, Bloody Mary sauce
Smoked Hampshire venison carpaccio, celeriac remoulade, cranberries
Wild mushrooms, Driftwood goat's cheese, truffle honey, toasted brioche (v)

Mains

*All served with Yorkshire puddings, goose fat roast potatoes,
maple roast carrots & parsnips, Brussel sprouts & bacon*

Crown of English turkey, stuffed leg, duck breast, honey glazed gammon, pig in blanket,
crushed winter roots, creamed leeks, Savoy cabbage, cranberry sauce, gravy.
Roast striploin of West Country beef, pig in blanket, goose fat roast potatoes, crushed
winter roots, creamed leeks & Brussel sprouts, maple roast parsnip, Savoy cabbage, gravy.
Chanterelle mushroom, truffle & pearl barley risotto, butternut squash, cavolo nero (vg).
Pan roast halibut, salsify purée, wild mushrooms, braised leeks, samphire.

Puddings

Young's Double Chocolate Stout Christmas pudding, brandy butter ice cream (v)
Bramley apple, fig & chestnut crumble, vanilla custard (v)
Salted chocolate, hazelnut & Kirsch cherry mousse (v)
Cropwell Bishop Beauvale blue cheese, Driftwood goat's cheese, Sussex Charmer, quince
jelly, celery, seeded crispbread (v)

To finish

Coffee, mince pie, 3 dark chocolate truffles (v)

Adult £60 / Child £30

Before you order your food and drink, please inform a member of
staff if you have a food allergy or intolerance. A discretionary
service charge of 12.5% will be added to your bill.

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