



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Salt baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Severn & Wye Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)

Jude's lemon sorbet

Mains

All mains served with goose fat roast potatoes & honey roasted parsnips to share

- Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots
- Pan roasted halibut, salsify puree, braised leeks, samphire & wild mushrooms
- 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
- Hampshire game & juniper suet pie, crushed carrot, swede & lovage, savoy cabbage & gravy
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Spiced fruit Bakewell, clotted cream
- Shepherd's Purse Northern Blue, Pitchfork Mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

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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CHRISTMAS

2020