



# CHRISTMAS FEAST

## 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)

## Mains

- Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy
- Roast sirloin of beef, horseradish cream, creamed Brussel sprouts, goose fat roast potatoes, crushed roots, Savoy cabbage, honey roasted parsnips, gravy
- Slow cooked beef, ale & parsnip suet pie, crushed carrot, swede & lovage, savoy cabbage & gravy
- Pan roasted sea bass, crushed potatoes & bacon, samphire & leeks, butter sauce
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)

## Puddings

- Christmas pudding, brandy butter ice cream
- Cenarth Brie, quince jelly, celery, seeded crackers
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Spiced fruit Bakewell, clotted cream

**3 Courses £36.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge.

**ROYALOAKBETHNALGREEN.CO.UK**

CHRISTMAS

2020