



CHRISTMAS MENU

Adults £65 | Children £30

STARTERS

Roasted parsnip and black honey soup, salted butter, toasted ciabatta, rosemary oil

Duck and cranberry fritter, vanilla and fig chutney, candied walnut and rocket salad

Crayfish and Icelandic prawn tian, fennel and apple slaw, baby gem lettuce, whiskey marie rose (gf)

Pear and blue cheese galette, parsley and sage crumb, beetroot and balsamic salsa (v)

MAINS

Buttered turkey crown, cranberry and leg meat fritter, duck fat potatoes, honey carrot and swede mash, market vegetables, pork and sage stuffing, pigs in blankets, bacon and baby onion jus

Roasted salmon supreme, basil creamed potatoes, chorizo and sunblush tomato cream, wilted kale

Wild mushroom and chestnut risotto, sage and squash relish, beetroot powder (v)

Braised beef cheek, bourguignon garnish, roasted garlic new potatoes (gf)

DESSERTS

Christmas Pudding, rum custard, wild berry compote

Crème Catalana

Lemon and ginger rice pudding, walnut brittle

Warm double chocolate chip brownie, chocolate snow, clotted cream ice-cream (gf)

Selection of ice-creams and sorbets

The Royal cheese board



The Royal