

# Christmas at the Royal Oak

4th December - 21st December 2017

## Starters

### Homemade Soup (v)

Winter spiced parsnip and apple soup, served with fresh bread and butter.

### Tempura Tiger Prawns

Tempura tiger prawns on a bed of mixed salad, served with a sweet chilli, lime and ginger dip.

### Homemade Pate

Wild Dartmoor game pate, with a homemade blackberry compote served with freshly toasted bread.

## Mains

### Turkey Breast Christmas Parcel

Howell's turkey breast stuffed with sausage meat and fresh sage and chestnut stuffing, all wrapped in smoked bacon. Served with roast potatoes, fresh seasonal vegetables and a cider turkey gravy.

### Pheasant breast

Locally shot Pheasant breast wrapped in air cured ham, on a bed of spiced orange and pomegranate compote, drizzled with a creamy whiskey sauce. Served with roast potatoes & fresh vegetables.

### Vegetable Lasagne (v)

Roasted butternut squash, celeriac, leek and smoked applewood cheese lasagne, served with garlic ciabatta bread, and a salad garnish.

### Fish Risotto

Mixed seafood, watercress, roasted beetroot and oregano in a creamy risotto.

## Desserts

### Traditional Christmas Pudding (v)

Traditional Christmas pudding served with brandy sauce and clotted cream.

### Triple chocolate brownie (v)

Homemade chocolate and raspberry brownie, served with chunky chocolate ice cream and a white chocolate sauce.

### Belgian Waffle (v)

Toasted Belgian waffle, served with yards farm rum n' raisin ice cream, and a homemade banana and toffee sauce.

### Lemon Sponge (v)

Homemade sticky lemon and cardamon sponge, served with a sweet vanilla cream.

Two courses £18.95

Three courses £21.95