THE ROYAL OAK
UPSTAIRS

DINING ROOM AND WINE BAR

CHRISTMAS 2019

SET MENU

(individually plated for tables of maximum x15)

Parma Ham, Fig, Red Chicory, Pomegranate
or
Smoked Haddock Carpaccio, Celeriac Remoulade
or
Roast Pumpkin, Spinach, Parmesan Tart

Roast Poussin, Cornbread & Pancetta Stuffing,
Roast Potatoes, Maple Roast Parsnips, Brussel Tops, Pigs in Blankets,
Cranberry Sauce, Gravy
or
Mussel Chowder, Cod, Cider, Potato
or
Sweet Parsnip & Chestnut Roast,
Roast Potatoes, Brussel Tops, Braised Red Cabbage with Apple,
Cranberry, Gravy

Vanilla Pannacotta, Spiced Quince
or
Neals Yard Cheese, Chutney, Crackers
or
Hackney Gelato or Sorbet

× 3 courses £35.00
× 2 courses £27.50

Please inform us before ordering of any allergies or intolerances as not all ingredients are listed
a discretionary 12.5 % service will be added to your bill if seated upstairs with table service

www.royaloaklondon.com
THE ROYAL OAK
UPSTAIRS
DINING ROOM AND WINE BAR
CHRISTMAS 2019

SET SHARING MENU
Served, family dinner party style, on platters in the middle of the table

Hot Smoked Salmon, Soft Boiled Egg, Salad Cream, Keta

Buttermilk Brined Turkey Breast,
Roast Potatoes, Maple Roast Parsnips, Brussel Tops, Pigs in Blankets,
Cranberry Sauce, Gravy

Dark Chocolate, Hazelnut & Caramel Tart

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for vegetarians, plated individually -
Roast Pumpkin, Spinach, Parmesan Tart

Sweet Parsnip & Chestnut Roast,
Roast Potatoes, Brussel Tops, Braised Red Cabbage with Apple,
Cranberry, Gravy

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pescartarian option available on request
and if there are any other dietary requirements (vegan/celiac etc...)
please just let us know and we will get back to you with appropriate dishes

£35 each for the three courses

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