



THE ROYAL

PUB & RESTAURANT

Christmas Fayre Menu 2025

Available from Thursday 27/11/25 to Wednesday 24/12/25

Starters

Roasted Cauliflower Cheese Soup (V/GFA) (M, F)

Spiced Parsnip Soup (V/Vg/GFA) (F)

Served with toasted focaccia.

Prawn & Crayfish Cocktail (GFA) (Cr, E, F, Su)

Prawns & Crayfish, Marie rose sauce, baby gem lettuce, cherry tomatoes, paprika, & brown bloomer.

Brie & Cranberry (V/GF) (M, E, Mu, Su)

Panko breaded brie, cranberry compote, dressed leaf.

Belly Pork Bites (GFA) (M, Su, F, Mu)

Hot honey & bourbon glazed belly pork bites, mornay sauce.

Duo of Melon (V/Vg/GF)

Honeydew & cantaloupe melon, winter berry compote, winter berry coulis, lemon balm.

Mains

Traditional Turkey Dinner (GFA) (F, E, M, Mu, Cl, Sy, Su)

Traditional turkey dinner served with winter vegetables, sprout gratin, roasted & mashed potatoes, pigs in blankets & stuffing, Yorkshire pudding & rich meat gravy.

Cranberry Nut Roast (V, VGA) (F, Mu, Cl, Sy)

Cranberry nut roast, served with winter vegetables, sprout gratin, roasted & mashed potatoes, stuffing & vegetable gravy

Blade Of Beef (GF) (Cl, Su, M)

Braised blade of beef, creamy mashed potatoes, heritage carrots, pickled shallot, beef dripping crumb, braised red cabbage, shaved Brussels sprouts, chestnuts, & roasted garlic jus.

Lamb Rump (GF) (M, Su)

Pan seared lamb rump, (served pink) fondant potatoes, buttered winter vegetables, baby onion & chorizo jus.

Swordfish (GF) (Fs, Cr, Su, M) £4 Supplement

Chargrilled swordfish steak, Boulangère potatoes, tender stem broccoli, savoy cabbage, lemon & crayfish beurre blanc.

Salmon (GF) (Fs, Cr, M, Su)

Baked salmon, pink peppercorn crumb, seafood bisque, potato cakes, buttered winter greens.

Goats Cheese Pithivier (V) (M, F, E, Su, Cl)

Goats cheese, red wine, caramelised red onion marmalade & spinach pithivier, smoked plum tomato sauce, buttered winter vegetables, pesto dressing.

Desserts

Christmas Pudding (V/VGA) (F, Su, N, E)

Traditional Christmas pudding served with brandy anglaise.

Cheese Board (V/VGA) (M, F, Su)

Selection of cheeses, winter chutney, grapes & crackers.

Toffee Apple Crumble Tart (V/GFA) (M, F, E, N)

Stewed apples, toffee sauce, short crust pastry, sweet crumble, ice cream or custard.

White Chocolate & Salted Caramel Cheesecake (GF/V) (M, Su)

Honeycomb chards, ice cream or cream.

Chocolate Orange Brownie (GF/V) (M, E)

Triple chocolate and orange brownie, chocolate sauce, Chantilly cream.

Extra Sides:

Sprout Gratin (M, Sy, Cl, Mu) £4.50

Side of Vegetables (M, Su) £4.50

V - VEGETARIAN • GF - GLUTEN FREE • VG - VEGAN

Allergen Chart

E, EGG // M, MILK // C, CRUSTACEAN // Mu, MUSTARDS
S, SESAME // Sy, SOYA // F, FISH // N, NUTS // Cl, CELERY
Su, SULPHATES // F, FLOUR // GF, GLUTEN FREE

(VGA) - VEGAN OPTION AVAILABLE

(GFA) - GLUTEN FREE AVAILABLE

2 COURSE • £28

3 COURSE • £35

Pre Order Only & £10 per person
non-refundable deposit required
at time of booking.