

# THE ROYAL

PUB & RESTAURANT

2 COURSE  
£27.95  
3 COURSE  
£34.95



\* PRE ORDER &  
PRE BOOKINGS  
ONLY

## Christmas Fayre

### MENU 2023

AVAILABLE FROM MONDAY 27TH NOVEMBER TO SUNDAY 24TH DECEMBER

## Starters

### Soup -

- Lancashire Bomber Cheese & Cauliflower** (V, M, F)
- Leek & Potato** (VG, F, CI)  
Served with a mini loaf

- French Onion Meatballs** (Sy, Su, M, MU, CI, F)  
Savoury steak mince meatballs, seasoned with thyme in a rich beefy caramelised onion & sherry sauce, sprinkled with gruyere & mozzarella cheese served with toasted gruyere croutons.

- Moules Mariniere** (Su, M, Cr, F, E)

Mussels cooked in garlic, shallots & creamy white wine sauce, sprinkled with fresh parsley, served with crusty bread.

- Baked Camembert** (V, F, Mu, E, M, Su)

Mini Camembert baked with garlic & rosemary, served with focaccia bread, cranberry & tomato chutney.

- Prawn Cocktail** (Cr, E, Mu, Su, M, F)

Prawns bound with marie rose sauce served on baby gem lettuce and cherry tomatoes, sprinkled with paprika, served with a mini brown loaf.

## Mains

- Traditional Turkey Dinner**  
(F, E, M, Mu, CI, Sy, Su)

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

- Cranberry Nut Roast**  
V VG (F, Mu, CI, Sy)

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

- Beef Wellington (Served pink)**  
(M, F, E, CI, Mu, Su, Sy) (£6 Supplement)

Fillet of beef topped with a wild mushroom pate, wrapped in a pancake & puff pastry, served with roasted winter root vegetables, creamy horseradish mashed potatoes & a red wine jus.

- Honey & Clementine Ham Hock**  
GF (Mu, M, Sy, CI, Su)

Slow roasted ham hock with honey & clementine glaze served with whole grain mustard dauphinoise potatoes & purple sprouting broccoli.

- Pan-Fried Sea Bass**  
GF (M, Su, Fs, Cr, Mu, CI)

Pan-fried sea bass on a bed of buttered spinach & fennel, served with pernod flambéed clams, poached cod cheeks, wild mushrooms, shallots & creamy white wine sauce.

- Pasta Alla Sorrentina**  
V (F, Su, CI, M, E)

Paccheri pasta tossed with cherry tomatoes, garlic, fresh basil & smoked scamorza cheese, served with garlic bread.

## Desserts

- Apple & Blackberry Crumble Tart**  
(VG GF option available) (M, E, F)

Stewed apples & blackberries in a short crust pastry tart topped with sweet crumble, served with ice cream or custard.

- After Eight Cheesecake**  
V GF (M, Sy, N)

Creamy chocolate & mint cheesecake, topped with an after eight mint, served with ice cream or cream.

- Cheese Board**  
V GF (M, Su)

Selection of Yorkshire cheeses, served with winter chutney, grapes & crackers.

- Christmas Pudding**  
(VG option available) (Su, M, N, F)

Traditional Christmas pudding served with brandy sauce or custard.

- Christmas Pudding Sundae**  
V (F, Su, E, M, N)

Layers of Christmas pudding, brandy cream, Christmas pudding ice cream, rum soaked raisins & clementines.

### Extra Sides:

**Sprout Gratin** (M, Sy, CI, Mu) £3.95  
**Side Of Vegetables** (Su) £3.95

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

**Allergen Chart** = Gluten Free option available  
E EGG // M MILK // C CRUSTACEAN // Mu MUSTARDS // S SESAME  
Sy SOYA // F FISH // N NUTS // CI CELERY // Su SULPHATES  
F FLOUR // GF GLUTEN FREE

# Booking Form

Booking Name:

Date:

Time:

Party Size:

Telephone Number:

Email:

Deposit Amount:

Date Received:

Received By:

	GF	VG			
<input type="checkbox"/>	<input type="checkbox"/>		<b>Soup</b>		
<input type="checkbox"/>	<input type="checkbox"/>		<b>Lancashire Bomber Cheese &amp; Cauliflower</b>		
<input type="checkbox"/>	<input type="checkbox"/>		<b>Leek &amp; Potato</b>		
<input type="checkbox"/>			<b>French Onion Meatballs</b>		
<input type="checkbox"/>	<input type="checkbox"/>		<b>Moules Mariniere</b>		
<input type="checkbox"/>	<input type="checkbox"/>		<b>Baked Camembert</b>		
<input type="checkbox"/>	<input type="checkbox"/>		<b>Prawn Cocktail</b>		
<input type="checkbox"/>	<input type="checkbox"/>		<b>Traditional Turkey Dinner</b>		
<input type="checkbox"/>		<input type="checkbox"/>	<b>Cranberry Nut Roast</b>	Vegan <input type="checkbox"/>	Vegetarian <input type="checkbox"/>
<input type="checkbox"/>			<b>Beef Wellington</b>		
<input type="checkbox"/>			<b>Honey &amp; Clementine Ham Hock</b>		
<input type="checkbox"/>			<b>Pan-Fried Sea Bass</b>		
<input type="checkbox"/>			<b>Pasta Alla Sorrentina</b>		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Apple &amp; Blackberry Crumble Tart</b>	Ice Cream <input type="checkbox"/>	Cream <input type="checkbox"/> Custard <input type="checkbox"/>
<input type="checkbox"/>			<b>After Eight Cheesecake</b>	Ice Cream <input type="checkbox"/>	Cream <input type="checkbox"/> Custard <input type="checkbox"/>
<input type="checkbox"/>			<b>Cheese Board</b>		
<input type="checkbox"/>		<input type="checkbox"/>	<b>Christmas Pudding</b>	Brandy Sauce <input type="checkbox"/>	Custard <input type="checkbox"/>
<input type="checkbox"/>			<b>Christmas Pudding Sundae</b>		

**Total Courses:**

2 Courses

3 Courses

## Allergen Chart

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

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