



THE ROYAL
PUB & RESTAURANT

Christmas Fayre Menu 2026

Available from 30th November - 26th December (Closed Christmas Day)

2 COURSE • £30 // 3 COURSE • £38

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

Starters

Breaded Brie

(V/GF) E, M, Mu, Su
Panko breadcrumb, Pear piccalilli

Cauliflower Soup

(VGA) (GFA) M, Su, F
Charcoal cheddar crouton

Duck Terrine

(GFA) E, M, Su, F
Crispy sage, clementine, toasted focaccia

Smoked Salmon

(GFA) Su, E, M, Mu, Fs, F
Crispy capers, lemon emulsion,
preserved lemon dressing

Prawn & Crayfish Cocktail

(GFA) E, M, Cr, Mu, Su, F
Marie rose, baby gem lettuce, brown bread

Desserts

Chocolate Sponge

(V/GF) E, M
Black cherry compote, chocolate
& blood orange ice cream

Christmas Pudding

(V/GFA) F, N, M
Served with custard or brandy sauce

Banoffee Trifle

(V/GF) E, M, N

Fresh Fruit Flan

F, M, N, E
Crème pâtissière, strawberry gel,
fresh berries

Mains

Chestnut & Sausage Stuffed Turkey

(GFA) E, Su, M, Mu, F, N
Glazed carrots & piccolo parsnips,
pancetta sprout gratin, pig in blanket,
roast potatoes, mashed potatoes
& Yorkshire pudding, turkey gravy.

Pork Wellington

F, M, Su
Paris brown duxelles, parma ham, cider sauce,
sprout gratin, glazed piccolo parsnips

Roasted Salmon

(GF) Su, M, Fs, Cr
Mussel & winter veg beurre blanc,
butternut squash purée, buttered samphire

Pan Roasted Duck Breast

(GF) Su, M (£3 supplement)
Roasted duck breast, duck fat potato fondants,
blackberry, charred turnips, port duck jus

Braised Short Rib

(GF) Su, M, Mu (£3 supplement)
Roscoff onion, glazed carrots,
black treacle sauce, beef fat mashed potatoes

Nut Roast

(VGA/GFA) M, E, N
Cranberry, spinach & butternut squash nut roast,
sprout gratin, glazed carrots, piccolo parsnips,
roast potatoes, mashed potatoes
& Yorkshire pudding, gravy.

Allergen Chart

M - Milk • F - Flour • E - Egg • Su - Sulphites • Sy - Soya
Cr - Crustaceans • Fs - Fish • Mu - Mustard • Cl - Celery
N - Nuts • Le - Lupins • Se - Sesame

(GF) - Gluten Free • (GFA) - Gluten Free Alternative
(V) - Vegetarian • (VG) - Vegan • (VGA) - Vegan Alternative

* Please tell us about any allergies or intolerances before you order.
Allergen information is available on request.



Booking Form

Booking Name:

Date:

Time:

Party Size:

Telephone Number:

Email:

Deposit Amount:

Date Received:

Received By:

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GF **VG**

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Breaded Brie

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Cauliflower Soup

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Duck Terrine

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Smoked Salmon

☐☐

Prawn & Crayfish Cocktail

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Chestnut & Sausage Stuffed Turkey

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Pork Wellington

☐☐

Roasted Salmon

☐☐

Pan Roasted Duck Breast

☐☐

Braised Short Rib

☐☐☐

Nut Roast

☐☐

Chocolate Sponge

☐☐☐

Christmas Pudding

Custard

☐

Brandy Sauce

☐☐

Banoffee Trifle

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Fresh Fruit Flan

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