

The Royal Oak
PALEY STREET

Please scroll down to see the 3 varieties of Christmas Party menus we have on offer. If you have any queries please don't hesitate to contact us on 01628 620541 or email reservations@theroyaloakpaleystreet.com.

CHRISTMAS PARTY MENUS

Menu One

£30.00 per person

Vegetarian options are available on request.

Starters

Chicken Liver Parfait, Quince Chutney, Toasted Brioche

Mains

Butter Poached Organic Turkey with all the Trimmings

Desserts

Christmas Pudding with Brandy Anglaise

An optional service charge of 12.5% will be added to your bill.

Please let us know of any dietary requirements or allergies before ordering.

If you require information regarding the presence of allergens in any of our food, please ask your server.

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Menu Two

£40.00 per person

Starters

Chicken Liver Parfait, Quince Chutney and Toasted Brioche
Celeriac Velouté, Roasted Chestnuts, Salt Baked Celeriac and Truffle
Beetroot, Blue Cheese Royal, Hazelnut Tuile and Savoury Granola
Hot Smoked Salmon, Quinoa, Dill, Oyster Mayonnaise, Lemon

Mains

Butter Poached Organic Turkey with all the Trimmings
Cornish Cod, Sea Vegetables, Mussels, Saffron Potatoes, Bouillabaisse
Braised Beef Cheek, Pomme Purée, Glazed Parsnip and Buttered Kale
Roast Butternut Squash, Walnuts, Caramelised Chicory and Wild Mushrooms

Desserts

Christmas Pudding with Brandy Anglaise
Pain d'épices Chocolate Mousse, Salted Caramel Ice Cream
Hazelnut Meringue Roulade with Lime Sorbet
Orange Cheesecake, Cranberry Jelly and Cointreau Ice Cream

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Menu Three

£55.00 per person

A Selection of Bread, Scotch Egg & Olives

Starters

Chicken Liver Parfait, Quince Chutney and Toasted Brioche
Celeriac Velouté, Roasted Chestnuts, Salt Baked Celeriac and Truffle
Lamb Belly, Pickled Onions, Salsa Verde and Carrot
Beetroot, Blue Cheese Royal, Hazelnut Tuile and Savoury Granola
Hot Smoked Salmon, Quinoa, Dill, Oyster Mayonnaise, Lemon
Smoked Duck Ham, Truffle, Red Cabbage Ketchup and Radish

Mains

Butter Poached Organic Turkey with all the Trimmings
Cornish Cod, Sea Vegetables, Mussels, Saffron Potatoes, Bouillabaisse
Braised Beef Cheek, Pomme Purée, Glazed Parsnip and Buttered Kale
Roast Butternut Squash, Walnuts, Caramelised Chicory and Wild Mushrooms
Sea Bream, Roasted Cauliflower, Jerusalem Artichoke, Potted Shrimp Sauce
Guinea Fowl and Ham Hock Pie with Mash

Desserts

Christmas Pudding with Brandy Anglaise
Pain d'épices Chocolate Mousse, Salted Caramel Ice Cream
Dark Chocolate Ganache, Peanut Crumble, Milk Ice Cream
Hazelnut Meringue Roulade with Lime Sorbet
Orange Cheesecake, Cranberry Jelly and Cointreau Ice Cream
Selection of British and Irish Cheeses, Quince Chutney and Crackers

Tea or Coffee with a Selection of Petit Four

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