



CHRISTMAS DAY

£85 PER PERSON

AMUSE-BOUCHE — CURRIED CAULIFLOWER SOUP, SPICED CROUTONS



IN-HOUSE CURED & SMOKED SALMON, HORSERADISH GEL, CURED CELERY, FRESH WATERCRESS,
WATERCRESS PURÉE, HOMEMADE RYE

BRAISED CHICORY, BREADED ISLE OF WIGHT BLUE CHEESE, ISLE OF WIGHT BLUE MOUSSE, PICKLED PEARS,
CANDIED WALNUTS

SMOKED HAM HOCK, TOASTED HOMEMADE BRIOCHE, MUSTARD BUTTER, SOFT BOILED QUAIL'S EGG, PUFF
CRACKLING



ROASTED LOCAL TURKEY, CONFIT LEG, PICCOLO PARSNIP, CARROT & SWEDE MASH, DUCK FAT POTATOES,
SPROUTS, CRANBERRY SAUCE, STUFFING, PIGS IN BLANKETS

VENISON LION, CONFIT PICCOLO PARSNIP, PARSNIP PURÉE, BAKED QUINCE WITH A SAGE CRUST, BURNT QUINCE
PURÉE, BRAISED VENISON & MUSHROOM PIE

MONKFISH TAIL, CHORIZO CRUMB, WHOLE LANGOUSTINE, CHESTNUT RISOTTO, SPROUTS, CHORIZO OIL

LEEK & POTATO FRITTERS, CHEDDAR, SALT-BAKED CELERIAC, CELERIAC PURÉE, CONFIT SHALLOT, SHALLOT
ASH



ROYAL OAK SIX-MONTH AGED CHRISTMAS PUDDING, VANILLA CUSTARD, BRANDY BUTTER, MINCE PIE

AFTER EIGHT CHOCOLATE FONDANT, WHITE CHOCOLATE SAUCE, MINT CHOCOLATE ICE CREAM, WHITE &
DARK CHOCOLATE GEL, CHOCOLATE SOIL

POACHED PEAR GALETTE, FILO PASTRY, PASTRY CREAM, CARAMEL

SELECTION OF LOCAL CHEESES, CRACKERS, ONION CHUTNEY, CELERY

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.