



## CHRISTMAS PARTY

TWO COURSES £23

THREE COURSES £28

**CURRIED CAULIFLOWER SOUP**, HOMEMADE BREAD, ONION BHAJI

**PORK CROQUETTES**, HORSERADISH, HONEYED PARSNIP, TRUFFLE

**CRISPY WHITEBAIT**, HOMEMADE TARTARE SAUCE, LEMON, MIXED SALAD

**HOMEMADE BREAD**, MARINATED OLIVES (£2.50 SUPP. PP)



**ROASTED TURKEY**, PARSNIP, CARROT & SWEDE MASH, DUCK FAT POTATOES, SPROUTS, CRANBERRY SAUCE,  
STUFFING, PIGS IN BLANKETS, TURKEY GRAVY

**GRILLED COD**, CRUSHED NEW POTATOES, SALSA VERDE, LEMON

**LEEK & CELERIAC HOTPOT**, WILD MUSHROOM, TUNWORTH CHEESE, CRUSHED VEG

**ROYAL OAK BEEF OR FALAFEL BURGER**, BBQ SAUCE, ROSEMARY FRIES



**ROYAL OAK SIX-MONTH AGED CHRISTMAS PUDDING**, VANILLA CUSTARD, BRANDY ICE CREAM

**BAKED WINTER SPICED APPLE**, SHORTBREAD, RUM ICE CREAM

**DOUBLE CHOCOLATE BROWNIE**, CHERRY, SALTED CARAMEL ICE CREAM

**TUNWORTH, ISLE OF WIGHT BLUE AND SUSSEX CHARMER**, CRACKERS, ONION CHUTNEY, CELERY  
(£3 SUPPLEMENT)

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.