



THE ROYAL OAK

Tel: 01730 817478 to book a table, or email
info@royaloakmidhurst.co.uk

CHRISTMAS DAY MENU

5 COURSE LUNCH

PRE-ORDER ONLY

£80pp

Glass of Tinwood English Sparkling wine on arrival

Selection of canapés:
Smoked salmon blinis
Devils on horseback
Pumpkin & sage bon bon

STARTERS

Truffled parsnip soup, chestnuts (V/VG), bacon, crusty bread

Stilton doughnut, plum jam, watercress (V)

Wild pigeon breast, Jerusalem artichoke, pickled cherries

Coquilles St Jacques (+£2)

Beetroot cured salmon gravlax, pickled cucumber, dill & mustard dressing, rye toast

MAINS

Butter roasted turkey breast with all the trimmings
*Sage & chestnut stuffing, goose fat roasted potatoes & parsnips,
seasonal vegetables, pigs in blankets, homemade cranberry & bread sauce*

Beef wellington, parsnip puree, cavalo nero, mulled wine jus (+£3)

Hake, mussels, new potatoes, samphire

Beetroot filo wellington, parsnip puree, cavalo nero, mulled wine jus (VG)

Tangerine sorbet

DESSERTS

Christmas pudding, brandy butter

Chocolate *After Eight* marquise

Panettone bread & butter pudding, custard

Clementine & gingerbread trifle

Pear, clove & orange granita (VG)

Cheeseboard: Selection of Sussex and English cheeses,
malt oatcakes, quince, grapes (+£3)

Tea or coffee

Selection of homemade petit fours

*Many dishes available gluten or dairy free
Orders minimum one week in advance of reservation using booking form
Tables by advanced booking only, £20 deposit per person on reservation*

GF - Gluten Free; VG - Vegan, V - Vegetarian, DF - Dairy Free. *- can be made GF - please ask
Specific allergen information available on request.