



Christmas Set Menu 2025

2/3 Course

£45 / £52

STARTERS

Baby gem salad, candied pecans, whipped vegan feta, celery, pear (Vg/Gf)

Winter mushrooms, black garlic, potato mousseline, crispy egg, tarragon (Ve)

Chicken & duck leg terrine, date chutney, toasted sourdough

The Royal Oak's prawn cocktail, Marie Rose, cucumber

FESTIVE MAINS

Roasted turkey breast, confit leg, pigs in blankets (Gf)

Celeriac & winter squash pithivier, walnut ketchup (Vg)

Festive mains served with roast potatoes, parsnips, clapsnot, sprouts & cranberry sauce for the table

MAINS

Hake, curried leek & coco bean cassoulet (Gf)

Hereford sirloin, crispy shin, onion jam, watercress, chips - *£12 supplement*

DESSERTS

Dark chocolate mousse, cherries (Vg/Gf)

Crème brûlée, earl grey ice cream, clementine (Gf)

Three cheese plate, festive chutney, grapes, crackers (Ve) - *£5 supplement*

(Ve) Vegetarian (Vg) Vegan (Gf) Gluten free

Please inform us when placing your order if you have any food allergies/intolerance. A discretionary 10% service charge is included in the bill.