

Christmas 2023
at
The Royal Oak



59 The Street, Wrecclesham, Farnham
GU10 4QS

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3 course meal £33.00 per person

2 course meal £28.00 per person

Starters

Homemade roasted spiced parsnip soup

Served with chunky warm bread
(VGNO)

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Garlic lime and coriander king prawns

Panfried shell off king prawns
Served with sliced oven baked
ciabatta

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Duck liver and pork paté
with orange and cognac liqueur
Served with toasted ciabatta

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Panfried wild mushrooms
with garlic and thyme
Served on toasted crostini

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Christmas Feast

A meal for all to share

The feast is a silver platter that is
served to the table and everyone
can help themselves.

The platter is made up of

Roast sirloin of beef Roast breast of turkey

Accompanied with roast
potatoes, honey roasted
parsnips, yorkshire puddings,
pigs in blankets, sage and onion
stuffing, creamed swede, red
cabbage, brussel sprouts,
carrots and a delicious gravy.

A deposit of £5.00 per head is required when booking

We take Christmas bookings
1st - 24th December lunch & dinner

There is a discretionary 10% service charge on all
Christmas bookings



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Alternative main course options

As a group please choose **either** the Christmas feast or the plated mains

Plated Mains

Roast breast of turkey

Roast sirloin of beef

Accompanied with roast potatoes, honey roasted parsnips, yorkshire pudding,

pigs in blankets, sage and onion stuffing, creamed swede, red cabbage, brussel sprouts, carrots and a delicious gravy.

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Sea bass fillet

with lemon and dill butter

Served with crushed new potatoes and mixed green vegetables

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Shrewsbury venison casserole

served with herb dumplings and roasted root vegetables

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Roasted aubergine

with spinach and tomatoes, topped with vegan cheese (VGNO)

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Roasted nut and vegetable crumble

served with roast potatoes, roasted parsnips, yorkshire pudding, creamed swede, red cabbage, brussel sprouts, broccoli, carrots and vegetarian gravy (VGO)

Traditional Christmas pudding

topped with brandy butter

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Selection of cheese and biscuits

with home made chutney

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Christmas spiced apple and sultana crumble

served with custard (Vegan option available)

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Chocolate and orange cheesecake

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Christmas brandy and ginger ice-cream

(gf)

To finish
coffee & mince Pie



