



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, £40 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.