Christmas MENU

2 Course - £30
3 Course - £35
11th November to 24th December

Enjoy A Christmas Bon Bon Pre Starter

Starters

Mini Baked Honey Camembert GFA, V
Cranberry, crispy onions, toasted ciabatta

Roasted Tomato & Red Pepper Soup GFA, V, VEA
Basil oil, parmesan crisp, toasted ciabatta, butter

Prawn & Crayfish Cocktail GF
Lettuce ,tomato, cucumber, marie rose sauce, paprika, lemon, sliced ciabatta, butter

Braised Beef Cheek GFA, V
Crispy shallots, baby carrot, horseradish purée, red wine jus

Chicken Ballotine GFA
Sage & onion stuffing, potato rosti, baby carrot, sage & garlic mayonnaise

Mains

Roast Turkey GFA
Duck fat roast potatoes, honey roasted carrot & parsnip, savoy cabbage, brussels sprouts, pig in blanket, red wine gravy, sage and onion stuffing, yorkshire pudding

Braised Beef Short Rib GFA
Creamy mash, honey roasted carrot & parsnip, savoy cabbage, brussels sprouts, pig in blanket, red wine gravy sage and onion stuffing, yorkshire pudding

Baked Salmon GF
Roasted new potatoes, honey roasted carrot & parsnip, savoy cabbage, brussels sprouts, lemon and dill cream sauce, cranberry relish

Turkey, Ham & Leek Pie
Creamy mash, honey roasted carrot & parsnip, savoy cabbage, brussels sprouts, red wine gravy, yorkshire pudding

Vegetarian Wellington V, VEA
Mushroom, onion, sweet potatoes, chestnuts, onion, savoury cabbage, roasted carrots & parsnip, brussels sprouts, red wine gravy, yorkshire pudding

Festive Spiced Cauliflower Steak VE
Roast potatoes, roasted carrot & parsnip, savoy cabbage, brussels sprouts, creamy garlic & herb sauce, crispy onion, cranberry

Pan Seared Chicken Supreme GF
Creamy mash, honey roasted carrot & parsnip, savoy cabbage, brussels sprouts, chestnut and mushroom cream sauce, yorkshire pudding

Desserts

Christmas Sticky Toffee Pudding V
Classic vanilla ice cream or brandy custard

Bakewell Tart V
Cherry, cranberry & orange bakewell, raspberry sauce, classic vanilla ice cream

Chocolate & Caramel Profiterole Gateau V
Chocolate sponge base, raspberry compote, chocolate & caramel profiteroles, caramel sauce, milk chocolate mousse, whipped cream

Mini Dessert Board + £2.50 surplus
Mince pie, bakewell tart, salted caramel & honeycomb brownie, lemon posset

Christmas Crumble GFA, V, VEA
Apple, cranberry, mincemeat, choice of classic vanilla ice cream or custard

Gingerbread & Lemon Posset GFA, V, VEA
Gingerbread crumb, cranberry compote

Mince Pie Cheesecake GFA, V
Caramel sauce, classic vanilla ice cream





A non – refundable deposit of £10 per person is required when booking.
Please complete the booking form below and return 2 weeks before your booking date.

THE ROYAL OAK
CARLTON

Name Of Diner	Starters								Mains										Desserts									
	Mini Baked Honey Camembert	Roasted Tomato & Red Pepper Soup	Prawn & Crayfish Cocktail	Braised Beef Cheek	Chicken Ballotine	Vegetarian	Vegan	Gluten Free	Roast Turkey	Braised Beef Short Rib	Baked Salmon	Turkey, Ham & Leek Pie	Vegetarian Wellington	Roasted Cauliflower Steak	Pan Seared Chicken Supreme	Vegetarian	Vegan	Gluten Free	Christmas Sticky Toffee Pudding	Bakewell Tart	Chocolate & Caramel Profiterole Gateau	Mini Dessert Board	Christmas Crumble	Gingerbread & Lemon Posset	Mince Pie Cheesecake	Vegetarian	Vegan	Gluten Free

2 Course Meal £30.00 (per person)		3 Course Meal £35.00 (per person)	

Name .....

Telephone .....

No. in party .....

Date of party ..... Time of party .....

The Royal Oak Carlton, 23 Bridgend, Carlton, Bedford, MK43 7LP

Tel: 01234 720 441 | E: bookings@royaloakcarlton.co.uk

A 10% discretionary service charge will be added to the final bill for tables of 6 or more

