



THE
Royal
HOTEL

Please choose one main course and one starter for each of your guests attending
Please be aware that some items may be subject to change.
We will require menu choices and any dietary requirements 30 days prior to show.

Main

All tables served with Honey Roasted Root Vegetables, Chestnut Sautéed Brussels & Braised Red Cabbage

Traditional Roast Turkey, Wild Boar & Sage Stuffing Roulade wrapped in Streaky Bacon
served with Roast Potatoes & Poultry Gravy (can be gf)

Slow Braised Sticky lamb, Yorkshire Pudding served with Roast Potatoes & Red Wine Jus (can be gf)

Butternut Squash & Vegan Cheese Wellington, Roasted Potatoes and Sherry Cream Sauce (v, can be vg)

Herb Crusted Centre Cut Cod Fillet, Rosemary Centred Fondant Potato, Sweet Onion Jus (can be gf)

Dessert

Traditional Christmas Pudding with Brandy Anglaise

Chocolate Brownie with Chocolate Sauce & Chantilly Cream

Mixed Berry Eton Mess, Meringue, Berry Compote & Chantilly Cream (gf)

Christmas Spiced Apple Tart Tatan, Vegan Vanilla Ice Cream (v, vg)

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.

v = vegetarian vg = vegan gf = gluten free

Deposits & Cancellations

We will require a £10pp deposit to secure your booking. Final payment and final numbers are required 30 days in advance. Deposits per person will be forfeited should you decide to cancel your booking or party members fail to attend.

Should a customer choose either to cancel in advance or not attend, regardless of the reason, it is the Royal Hotel's policy that the deposit or full payment is not refunded. Also, a customer deposit cannot be transferred to offset part of another customer's bill.