

FESTIVE DINNER MENU

ROYALIST RESTAURANT

Honey roast parsnip soup with crispy croutons & herb emulsion

or

Ham hock terrine with mulled wine dressing & apple salad

or

Oak smoked salmon, horseradish cream & beetroot two ways

or

Shropshire Blue cheese & mushroom tartlet, rocket & walnut salad

or

Thai fishcake, baby leaves, cucumber relish, sweet chilli dressing

★★★★

Traditional roast Shropshire turkey, served with apricot & thyme stuffing,
pigs in blankets, roast potatoes, cranberry sauce & red wine gravy

or

Slow cooked local beef with roast potatoes, crispy leeks,
carrot purée & red wine sauce

or

Baked supreme of salmon with a lemon & herb crust
served with classic hollandaise sauce

or

Caramelised red onion, spinach & goats cheese puff pastry lattice parcel
with a balsamic glaze and cranberry sauce

All main courses served with a selection of fresh seasonal vegetables

★★★★

Traditional Christmas pudding served with brandy sauce

or

Chocolate truffle set on a pool of vanilla cream

or

Fresh fruit salad served with double cream

or

Selection of British cheeses with biscuits, grapes & celery

★★★★

Freshly brewed filter coffee served with homemade petit fours

£32.95 per person

Including: crackers, hats & novelties