FESTIVE

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THE FOUR OAKS

FESTIVE MENU

Adults – 3 courses – 40pp Kids – 3 courses – 20pp

STARTERS

Roast Delica pumpkin soup, maple & chilli, pumpkin pesto (ve) (^) (322 kcal) Confit duck scotch egg, golden beetroot piccalilli & salt baked beetroot ketchup (822 kcal) Orange & fennel pollen Loch Etive smoked trout, cream cheese, caperberries & pickled onions (377 kcal) Chargrilled Williams pear, blue cheese bon bons, elderflower dressing & chicory salad (v) (288 kcal)

MAINS

Turkey Ballotine (^) ausage, apricot & pistachio stuffing, duck fat roast potatoes, pig in blanket & all the trimmings (1084 kcal)

> Braised Shin of Beef Pie bone marrow pastry, sticky red cabbage & confit garlic mash (2891 kcal)

Roast Scottish Cod Pink Fir potatoes, spinach, sea vegetables, buttermilk & basil oil (325 kcal)

Tahini Roast Cauliflower Steak (ve) (^) piquillo pepper sauce, sultana purée, sprouts & pecans, toasted almonds, pickled baby onions (729 kcal)

PUDDINGS

Black treacle sponge, butterscotch sauce, Christmas pudding ice cream & honeycomb (v) (699 kcal)
Chocolate & sea salt mousse, drunken sour cherries, pictochia & cocoo pib (v) (0) (772 kcal)

Blackberry parfait, spiced apple caramel & sunflower seed brittle (v) (^) (701 kcal)

Caramelised biscuit cheesecake, roast hazelnuts (ve) (^) (1213 kcal)

AFTERS

3 cheeses (132 - 179 kcal, per piece) – 12.50 | 5 cheeses (132 - 179 kcal, per piece) – 20 Smidgen of cheese (132 - 179 kcal, per piece) – 5 All our cheeses come with Peters Yard crackers (66 kcal) Ask the team about our cheese selection

Paddy & Scott's coffee or Brew Tea & Eccles cake (v) (359 kcal) - 4

Adults need around 2000 kcal a day.

A discretionary service charge of 10% will be added to the bill at the end of your meal on the day of the event. It is split equally between our waiting team, our bartenders and our chefs (and is greatly appreciated - thank you!).

(v) suitable for vegetarians, (ve) suitable for vegans, (^) contains nuts &/or seeds.

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit.

would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals

i full allergen information, please visit our website, therouroaks-royalsuttoncolorield.

For full terms & conditions please view our main menu