

activeaway

DINNER AT THE ROYAL OAK

## SET MENU

(v) = vegetarian, (ve) = vegan,  
gf) = gluten free, (n) = nuts, (o) = option.

### STARTERS

#### **Roasted Parsnip & Rosemary Soup**

*Sweet, Aromatic & Earthy Soup with Herb Oil,  
Parsnip Croutons & Seeded Toast (gfo) (ve) (v)*

#### **Festive Bubble & Squeak**

*Caramelised Bottom Potato, Brussel Sprouts, Carrot & Parsley Patty,  
Poached Egg, Roasted Chestnuts, Hollandaise Sauce (v) (gf)*

#### **Venison, Pork & Pancetta Terrine**

*Gherkins, Woodland Chutney, Sourdough Toast*

#### **Smoked Salmon Gravalax**

*Pumpernickel Bread, Red Onion & Caper Salad, Crème Fraiche*

### MAINS

#### **Festive Turkey or Nut Roast**

*Roast Potatoes, Brussel Sprouts & Greens, Glazed Carrots &  
Parsnips, Bread Sauce, Pigs in Blankets, Gravy (gf)*

#### **Braised Duck Leg**

*Sauteed Pancetta, Pearl Onions & Mushrooms, Creamy  
Mashed Potatoes, Red Wine Jus (gf)*

#### **Pan Fried Salmon**

*Beurre Blanc, Sauteed New Potatoes, Charred Silver Skin  
Onions, Peas & Edamame Beans (gf)*

#### **Wild Mushroom & Roasted Chestnut Risotto**

*Parmesan & Truffle Oil (v) (veo) (gf)*

### DESSERT

#### **Winter Berry Crumble, Custard**

#### **Christmas Pudding, Brandy Sauce**

#### **Tarte Tatin, Vanilla Ice Cream**

#### **Coffee & Chocolate Mousse Pot, Whipped Cream**

#### **Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice Cream**

If you have any **food allergies or intolerances** please make a member of our team aware as **not all ingredients are listed on the menu.**

Whilst we endeavour to do our best, there can be no guarantee of an allergen free product.



The Royal Oak  
MARLOW