

# The Royal Oak

## Feast of Food Menu

3 Courses £18.50 / 2 Courses £13.95

### Starters

Cherry tomato and fresh basil bruschetta with balsamic dressing, topped with parmesan shavings

Creamy garlic button mushrooms on chunky toast

Homemade chicken liver pate served with chunky toast and green salad

### Mains

Pan-fried seabass fillets with sizzled ginger, chilli and spring onions. Served with crushed new potatoes and seasonal vegetables

Homemade suet crust steak and kidney pie. Served with creamy mashed potatoes and seasonal vegetables

Poached chicken breast stuffed with green pesto, sundried tomatoes and mozzarella topped with a chorizo and tomato sauce. Served with sautéed potatoes and green salad.

Penne pasta in a pea and mint sauce topped with crumbled goats cheese. Served with toasted garlic ciabatta

### Desserts

Homemade apple and mixed berry crumble and custard

Eton mess

Double chocolate brownies served with very vanilla ice-cream

Homemade honeycomb crunch cheesecake served with cream

Tea or Coffee

Please book to avoid disappointment although there is no need to pre-order.

Food served between 12-2:30 & 6-9:30pm

