

# THE ROYAL INN ON THE PARK – CHRISTMAS MENU 2017

Two courses £26 Three courses £32

## Starters

Butternut squash, orange & chestnut soup (v)

Severn & Wye smoked salmon, pickled cucumber, shallots, capers, lemon

Quinoa, avocado, Brussel top, beetroot & pumpkin seed salad (vg)

Gressingham duck, juniper & coriander croquettes, apple & walnut salad, herby crème fraiche

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## Mains

*All served with goose fat roast potatoes, honey roasted carrots & parsnips*

Crown of English Rose turkey, honey glazed gammon, seared goose breast, pigs in blankets, Brussel tops & chestnuts

Spiced cider braised pork belly, Bramley apple purée, red cabbage & cranberries

Pan fried sea bass, fennel, orange & watercress pearl barley, mixed herb gremolata

Celeriac & spinach gratin, butternut squash purée, Jerusalem artichokes & olive oil roast potatoes (vg)

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## Desserts

Christmas pudding, eggnog custard & brandy butter

Salted chocolate, red currant & orange tart, caramel ice cream

Bramley apple & cranberry crumble, mulled wine sorbet (vg)

*To finish Coffee, Tea & Mince pie*

Please note we are happy to discuss options with you  
and tailor our offering to your needs or dietary requirements.