

CHRISTMAS DAY BOOKING FORM

PLEASE CHECK OUR AVAILABILITY TO AVOID DISAPPOINTMENT.

IN ORDER TO CONFIRM YOUR BOOKING, PLEASE FILL IN THE FORM BELOW AND BRING IT US ALONG WITH YOUR DEPOSIT (£25 PER PERSON).

TIME: -----

PARTY CONTACT NAME: -----

NUMBER IN PARTY: -----

ADDRESS: -----

----- POSTCODE: -----

TEL: -----

EMAIL: -----

	GUEST NAME	SOUP	SALAD	PATE	TROUT	ROAST TURKEY	ROAST BEEF	TURBOT	VEG WELLINGTON	TORTE	CHRISTMAS PUD	ETON TRIFLE
1												
2												
3												
4												
5												
6												
7												
8												
9												
10												
11												
12												

TERMS & CONDITIONS

*A NON-REFUNDABLE DEPOSIT OF £35 PER PERSON IS REQUIRED TO CONFIRM THE BOOKING. NO CONFIRMATION OF BOOKING WILL BE MADE UNTIL THE DEPOSIT IS PAID. IN ANY EVENT WHERE THE ROYAL IS FORCED TO CLOSE ON CHRISTMAS DAY FOR COVID RELATED REASONS, A FULL REFUND WILL BE GIVEN. FULL PAYMENT MUST BE MADE BY DECEMBER 1ST AT THE LATEST. FAILURE TO MAKE FULL PAYMENT BY THIS DATE WILL RESULT IN YOU LOSING THE BOOKING AND THE DEPOSIT. WE ASK CUSTOMERS WITH SPECIFIC FOOD ALLERGENS AND OTHER INTOLERANCES TO SPEAK TO A MEMBER OF STAFF BEFORE CHOOSING DISHES FROM OUR MENU.

Christmas Day

At
THE ROYAL

Christmas Day

3 course set menu | £69.95 per person

TO START

ROASTED CARROT, SWEET POTATO & PAPIKA SOUP (V/GF-AV)
FRESHLY BAKED INGLETON SOURDOUGH | SPICED SEEDS | FRESH PEA SHOOTS

CREAMY GORGONZOLA, ROASTED WALNUT & POACHED PEAR SALAD (V/GF)
SPICED DATE JAM | DRESSED ROCKET

FESTIVE GOOSE LIVER, CLEMENTINE & COGNAC PATE (GF-AV)
PICKLED SLAW | SEA SALT & THYME ROASTED CROSTINIS | SPICED DATE JAM

LARDER CHILLED SMOKED TROUT (GF)
SPICED QUINCE PUREE | ROASTED CHESTNUT CRUMB | CRUMBLER BLUE GORGONZOLA | FRESH PEA SHOOTS

THE MAIN EVENT

CLEMENTINE, HONEY & GINGER GLAZED ROAST BREAST OF TURKEY (GF-AV)
ROASTED CARROT & CARDOMOM PUREE | GOOSE FAT ROASTED POTATOES | STORNOWAY BLACK PUDDING 'BON BON' | HAND-MADE PORK, CHESTNUT & APRICOT STUFFING | PIG IN BLANKET | TRADITIONAL YORKSHIRE PUDDING
HONEY & THYME ROASTED PARSNIPS | PAN FRIED SEASONAL VEGETABLES | VEAL JUS | FRESH PEA SHOOTS

ROASTED SIRLOIN OF BEEF, SERVED PINK (GF-AV)
ROASTED CARROT & CARDOMOM PUREE | GOOSE FAT ROASTED POTATOES | STORNOWAY BLACK PUDDING 'BON-BON', HAND-MADE PORK, CHESTNUT & APRICOT STUFFING | PIG IN BLANKET | TRADITIONAL YORKSHIRE PUDDING | HONEY & THYME ROASTED PARSNIPS | PAN FRIED SEASONAL VEGETABLES | VEAL JUS

SAGE & WALNUT BUTTER BASTED FILLET OF TURBOT (GF)
GARLIC & HERB SAUTEED BABY POTATOES | PAN-FRIED SAMPHIRE & TENDER STEM BROCCOLI
CHARRED LEMON | PAN JUICES | FRESH PEA SHOOTS

GOAT'S CHEESE, ROASTED BUTTERNUT SQUASH & PISTACHIO WELLINGTON (V/GF-AV)
ROASTED CARROT & CARDOMOM PUREE | GARLIC & THYME ROASTED POTATOES | TRADITIONAL YORKSHIRE PUDDING | PAN FRIED SEASONAL VEGETABLES | VEGETARIAN GRAVY

(VEGAN ALTERNATIVE AVAILABLE ON REQUEST)

THE SWEET TREAT

DARK CHOCOLATE, AMARETTO & MORELLO CHERRY TORTE (V)
BISCUIT BASE | RICH CHOCOLATE GANACHE | BOOZY CHERRY COMPOTE
ALMOND CRUMB | ENGLISH LAKES VANILLA ICE-CREAM | FRESH MINT

TRADITIONAL STEAMED CHRISTMAS PUDDING (V)
CANDIED CLEMENTINE SHARD | WHISKY & GINGER CREME ANGLAIS | FRESH MINT

WHITE CHOCOLATE, CHAMPAGNE & RASPBERRY ETON TRIFLE
VINTAGE SHERRY SOAKED BRIOCHE | CHAMPAGNE & RASPBERRY JELLY | CRUMBLER MERINGUE
WHITE CHOCOLATE CREME PATISSIERE | FRESH RASPBERRIES | WINTER BERRY COMPOTE | CHANTILLY CREAM

(VEGAN OPTION AVAILABLE ON REQUEST)