



the ROYAL  
Hotel

*Festive Dining Menu*

2 COURSES £26.95 | 3 COURSES £29.95

STARTERS

CREAM OF CELERIAC SOUP  
toasted sourdough, chive oil, croutons

HAM HOCK TERRINE  
soused onions & fennel, confit tomatoes, rocket

GOATS CHEESE TARTINE  
caramelized walnuts, Carron Lodge goats cheese, poached pears, radicchio, balsamic

SALMON RILLETTE  
soft boiled egg, toasted rye bread, cranberry dressing, horseradish

MAINS

TRADITIONAL ROAST TURKEY  
all the trimmings

CIDER BRAISED PORK BELLY  
mustard cream, pommes puree, Savoy cabbage, crackling

VEGETARIAN NUT ROAST  
festive trimmings, vegetable jus

PAN SEARED COD LOIN  
buttered new potatoes, seasonal greens, Beurre Blanc

DESSERTS

GINGER SYRUP SPONGE  
English custard

CHRISTMAS PUDDING  
brandy sauce

WHITE CHOCOLATE & BAILEYS CHEESECAKE  
double chocolate ice cream, chocolate sauce

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) Vegetarian (veo) Vegan option available

All dietary requirements must be communicated upon booking.