

Festive Feast

FOR PARTIES OF 10 OR MORE WE ASK THAT YOU CHOOSE STRICTLY 4 CHOICES PER COURSE FOR YOUR GUESTS TO CHOOSE FROM INCLUDING VEGETARIAN OR VEGAN OPTION (NO EXCEPTIONS)
WE WILL REQUIRE A PRE ORDER NO LATER THAN 2 WEEKS BEFORE YOUR PARTY DATE. WE RECOMMEND TO PRE ORDER ANY WINE OR BUBBLES IF REQUIRED

£5 PP DEPOSIT IS NON-REFUNDABLE / NON TRANSFERRABLE AND REQUIRED TO CONFIRM ALL BOOKINGS

01455 290 263 / INFO@ROYALARMS.CO.UK / www.royalarms.co.uk

Lunch Tuesday - Saturday 12:00 - 14:30 Evening Dinner Monday - Saturday 18:00 - 2030pm

Starting Friday 1st December / TO BRING ANY CELEBRATION CAKES WE CHARGE £45

OUR PRIVATE DINING SUITE CHARGES - LIBRARY UP TO 12 GUESTS £50 / THE SNUG UP TO 20 GUESTS £99 /

HAYLOFT SUITE UP TO 36 GUESTS £99 / FOR OUR LARGER SUITES PLEASE GET IN TOUCH FOR DETAILS

THE ROYAL ARMS RESERVES THE RIGHT TO CHANGE MENUS DUE TO ANY UNFORESEEN CIRCUMSTANCES

Starters

SOUP OF THE DAY

Rustic roll and onion butter (MGF) (V) 7.00

CHICKEN LIVER PARFAIT

Onion Chutney, Walnut Ketchup (MGF) 8.00

HAM HOCK TERRINE ਓ

Pickles and piccalilli dressing 8.00

BREADED CAMEMBERT BITES

GRILLED TOMATO RELISH 8.00

BEETROOT CURED SALMON®

CUCUMBER AND HORSERADISH (MGF) 9.00

HALLOUMI

Pomegranate and walnut salad, and a citrus dressing (v) 8.00

FIG, BURRATA AND PROSCIUTTO BRUSCHETTA

8.00

HONEY AND MUSTARD PIGS IN BLANKETS 4.00

BUTTERED CARROTS TOSSED IN THYME (V) 4.00

GREEN VEG BOWL- SPROUTS, PEAS, TENDERSTEM BROCCOLI, MANGETOUT (v) 4.00

CHUNKY CHIPS (GF) (V) 4.00

PEPPERCORN / MUSHROOM / BEARNAISE SAUCE 4.00

3 COURSES FOR £35 PER HEAD

STRICTLY NO SUBSTITUTES CAN BE MADE

SOME FOODS MAY CONTAIN NUTS

(VE)VEGAN (GF) GLUTEN FREE (MGF) CAN BE MADE GLUTEN FREE (V) VEGETARIAN (MV) CAN BE MADE VEGETARIAN Mains

CLASSIC ROAST TURKEY

CREAMED BRUSSELS AND MEAT GRAVY 18.00

NUT ROAST

SEASONAL TRIMMINGS (V) (VE) 16.00

ROYAL ARMS CHICKEN CURRY

RICE, NAAN, AND SAMOSA 17.00

SLOW ROAST LAMB SHANK

MUSTARD MASH, CARROT PUREE AND ROSEMARY JUS (MGF)

PAN FRIED CHICKEN BREAST

CHESTNUT INFUSED DAUPHINOISE AND MUSHROOM FRICASSEE

**VENISON CANNON** 

CELERIAC, POTATO ROSTI AND SPICED CLEMENTINE JUS (MGF)

SMOKED HADDOCK

CREAMY MASH, CHARRED LEEKS AND SEAFOOD VOLUTE (MGF) 18.00

**CHRISTMAS BURGER** 

BEEF PATTY, TOPPED WITH BLUE CHEESE AND CRANBERRY KETCHUP, SERVED WITH ROSEMARY FRIES AND SLAW (MGF) 17.00

Desserts

TRADITIONAL CHRISTMAS PUDDING

WITH BRANDY SAUCE (V) 7.00

CLASSIC SHERRY TRIFLE®
(v) 8.00

CHOCOLATE AND ORANGE TORTE

WITH ORANGE SORBET (V) 8.00

LEMON POSSET

WITH A ZESTY LEMON SHORTBREAD (MGF) 8.00

SALTED CARAMEL PROFITEROLES 😇

(v) 8.00

SELECTION OF LOCAL CHEESE AND CRACKERS

ICE CREAM SELECTION

(v) 7.00

Appetisers

SELECTION OF CANAPES ON ARRIVAL (V)

Starters

LANGOUSTINE BISQUE

CRAB ON TOAST (MGF)

CRISPY HAM HOCK TERRINE

APPLE PUREE AND PICKLES

ARTICHOKE AND CHESTNUT RISOTTO

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SMOKED SALMON TARTARE

CROSTINI AND CAVIAR (MGF)

MONDAY 25TH DECEMBER 2023 Adults £130 Children up to 12 £75 £20PP DEPOSIT IS NON-REFUNDABLE AND NON-TRANSFERABLE.

DEPOSIT TO BE PAID BY IST OCTOBER, FINAL BALANCE DUE IST DECEMBER. WE WILL REQUIRE A PRE-ORDER FOR ALL TABLES. PAYMENT IS NON REFUNDABLE CONTACT US:

01455 290263

INFO@ROYALARMS.CO.UK

VISIT OUT WEBSITE-

WWW.ROYALARMS.CO.UK

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SUTTON CHENEY

TRADITIONAL ROAST TURKEY

WITH ALL THE TRIMMINGS

(MGF)

PAN SEARED DUCK BREAST

Dauphinoise potato, blackberry and plum

PUREE SPICED JUS (MGF)

CAMEMBERT AND TRUFFLE PITHIVIER

Roasted shallot and caramelized onion (V)

**GRILLED SEA TROUT** 

KING PRAWNS IN A COINTREAU SAUCE, POTATO

FONDANT AND BROCCOLI PUREE (GF)

Desserts

SICILIAN LEMON CHEESECAKE

LIMONCELLO SORBET (V)

CHRISTMAS PUDDING

SPICED BRANDY SAUCE AND CRANBERRY PUREE

SALTED CARAMEL AND CHOCOLATE TORTE

VANILLA ICE CREAM

THREE CHEESE PLATTER

SOME FOODS MAY CONTAIN NUTS

(VE) VEGAN (GF) GLUTEN FREE (MGF) CAN BE MADE GLUTEN FREE (V) VEGETARIAN (MV) CAN BE MADE

VEGETARIAN

